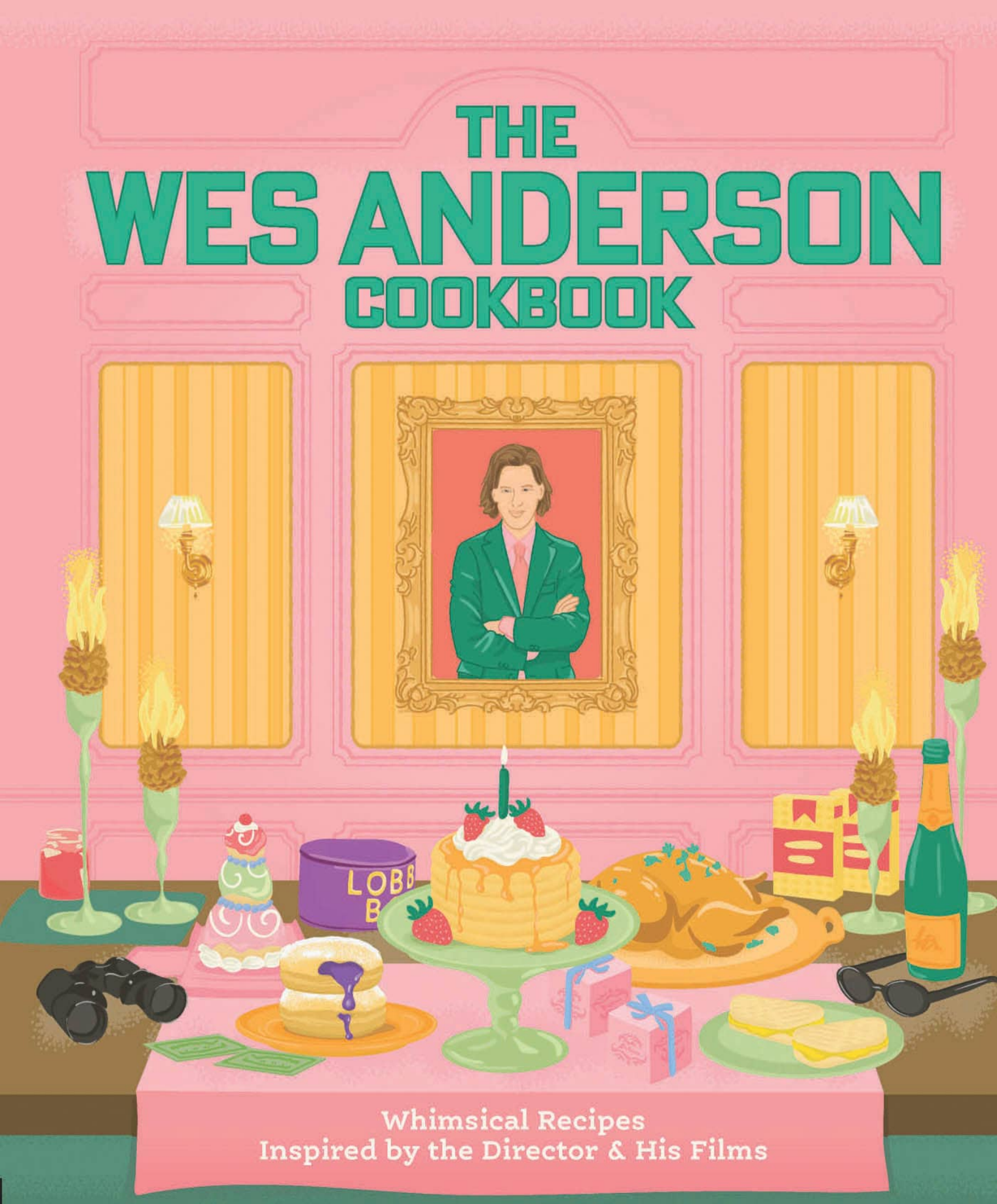
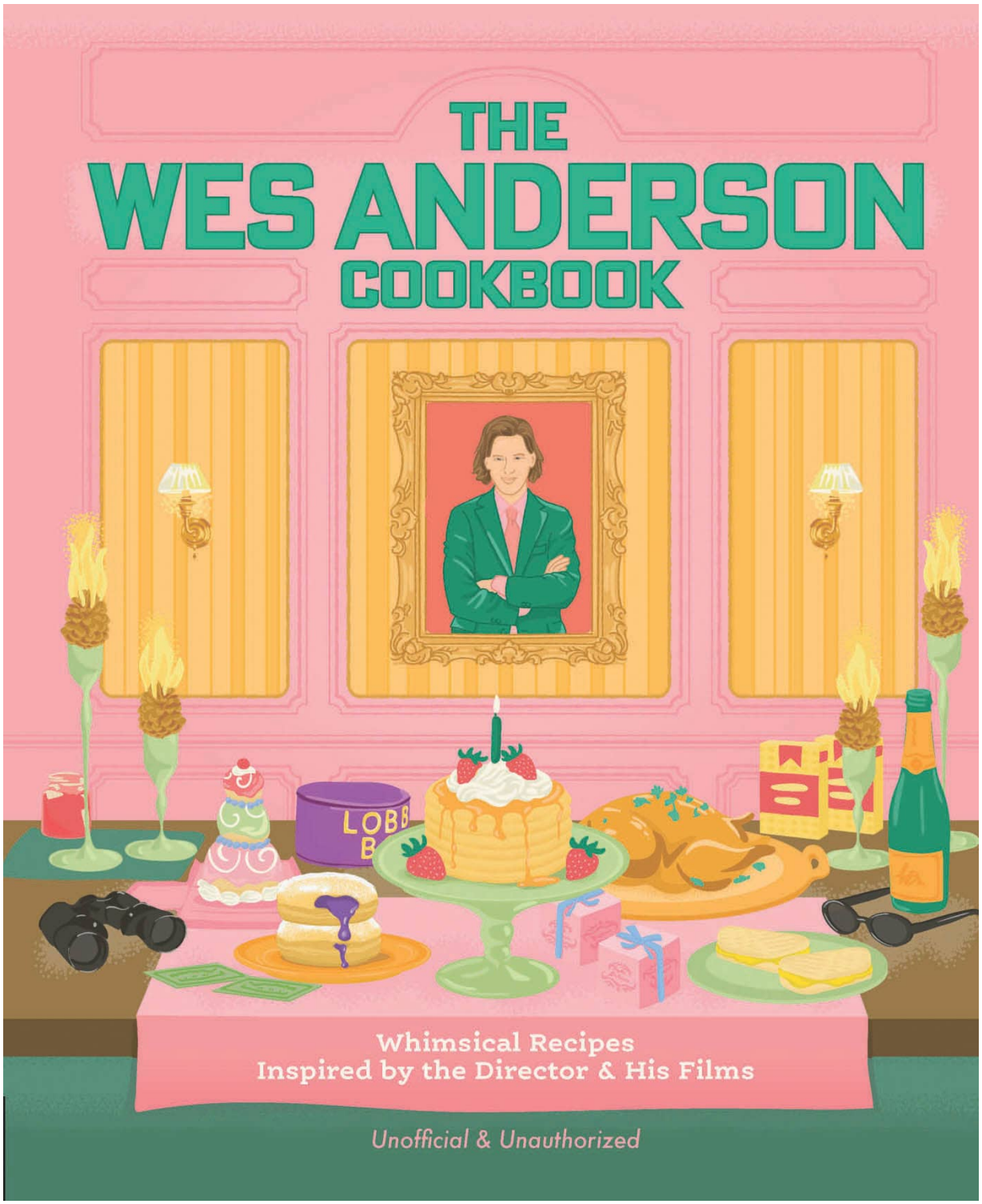
THE WES ANDERSON COOKBOOK



Whimsical Recipes
Inspired by the Director & His Films

Unofficial & Unauthorized



OceanofPDF.com

THE WES ANDERSON COOKBOOK

Whimsical Recipes Inspired by the Director and His Films

CHRIS PETERSON

Recipes by Michelle Anderson
Illustrations by Heidi Peel

HARVARD COMMON PRESS

OceanofPDF.com

CONTENTS

INTRODUCTION

ACT 1

RISE & SHINE BREAKFASTS

OATMEAL TO DIE FOR
(The Rat Catcher)

BLUEBERRY-FILLED DONUTS
(Fantastic Mr. Fox)

BIRTHDAY PARTY PANCAKES
(Rushmore)

HOT SAUSAGE YAKATORI STYLE
(Isle of Dogs)

OMELETTE À LA POLICIER
(The French Dispatch)

CAMP IVANHOE FRENCH TOAST
(Moonrise Kingdom)

SHIP-AT-SEA QUICHE
(The Life Aquatic with Steve Zissou)

MIDGE'S DINETTE WAFFLES
(Asteroid City)

BOGGIS'S HEN-FRUIT BREAKFAST
(Fantastic Mr. Fox)

ACT 2

FANTASTIC APPETIZERS & SNACKS

SHRIMP PATTIES WITH WASABI AIOLI
(Isle of Dogs)

CHEESY PERFORMANCE POPCORN BALLS
(Rushmore)

FRENCH (DISPATCH) DEVILED EGGS
(The French Dispatch)

SWAN LAKE TARTARE
(The Swan)

GOOSE GRACKLES
(Fantastic Mr. Fox)

SWITCHBOARD WATERCRESS-AND-TUNA SALAD SANDWICH
(Moonrise Kingdom)

CUBBY'S PERFECT GRILLED CHEESE
(The Life Aquatic with Steve Zissou)

MINCED LAMB BONBONS IN PASTRY PURSES
(The French Dispatch)

PRIVATE COMPARTMENT SAVORY SNACKS
(The Darjeeling Limited)

ACT 3
SPECTACULAR SIDES & SALADS

ROSEMARY'S CARROTS
(Rushmore)

STARGAZER PICNIC POTATO SALAD
(Moonrise Kingdom)

CERVECERIA FRIES
(Bottle Rocket)

FIFTY-CENT BAKED BEANS
(Asteroid City)

BELAFONTE SALAD NIÇOISE
(The Life Aquatic with Steve Zissou)

ETHELINE'S SAUTÉED WILD MUSHROOMS
(The Royal Tenenbaums)

PURLOINED CHICKEN SALAD
(Fantastic Mr. Fox)

MILK-STEWED CORN ON THE COBB

(Moonrise Kingdom)

GURDWARA LENTIL SOUP
(The Darjeeling Limited)

INTERMISSION

ACT 4
TIPPLES & QUAFFS

THE MAD MAX
(Rushmore)

THE OYSTER SHOT
(The French Dispatch)

BOTTLE ROCKET WITH A SPLASH
(Bottle Rocket)

HENRY'S CONCENTRATION
(The Wonderful Henry Sugar)

THE CURE (FOR DOG FLU)
(Isle of Dogs)

SWEET LIME MOCKTAIL
(The Darjeeling Limited)

MOTEL ROOM MARGARITAS
(Bottle Rocket)

THE ROYAL NEGRONI
(The Royal Tenenbaums)

CHOCOLAT CHAUD AVEC CAFÉ
(The French Dispatch)

THE BRUT ELEGANCE
(The Grand Budapest Hotel)

THE SECRET AGENT
(The Phoenician Scheme)

ACT 5
THE GRAND
MAIN COURSE

SEAFOOD HEIST STEW
(Bottle Rocket)

CENTER-CUT KOBE RIBEYE ON THE BONE
(Isle of Dogs)

DECONSTRUCTED TV DINNER
(Rushmore)

BLACKBIRD PIE
(The French Dispatch)

PORCINE PERFECTION
(Fantastic Mr. Fox)

SUZY'S LAKE TROUT ALMONDINE
(Moonrise Kingdom)

ROASTED DUCK BREAST WITH OLIVES
(The Grand Budapest Hotel)

OUT-OF-THIS-WORLD SPARERIBS AND ZITI
(Asteroid City)

HIBACHI CHILI
(Isle of Dogs)

GRILLED JAGUAR SHARK STEAKS WITH CREAM SAUCE
(The Life Aquatic with Steve Zissou)

VEGGIE TIKKA MASALA
(The Darjeeling Limited)

ACT 6
THE SWEET LIFE

THE ALPINE WONDER
(The Grand Budapest Hotel)

MARGOT'S BIRTHDAY CUPCAKES
(The Royal Tenenbaums)

BAR JOURNAUX FLAN
(The French Dispatch)

BAKED APPLES
(Fantastic Mr. Fox)

HAYRICKS
(The Rat Catcher)

NUTMEG GINGER PUPPY SNAPS
(Isle of Dogs)

CLASSIC TARTE TATIN
(The French Dispatch)

BUTTERSCOTCH SUNDAE
(The Royal Tenenbaums)

NEW PENZANCE SANDIE TRUFFLES
(Moonrise Kingdom)

MENDL'S COURTESAN AU CHOCOLAT
(The Grand Budapest Hotel)

FIN: THE WES ANDERSON FILMOGRAPHY

APPENDIX: FANCIFUL FEASTS FOR SPECIAL OCCASIONS

INDEX

OceanofPDF.com

INTRODUCTION

SALUTATIONS & CONGRATULATIONS!

Through the simple act of opening this book you have taken your first tentative step on a wondrous culinary adventure, an edible tribute to the charm, wit, and whimsy of filmmaker Wes Anderson's inimitable creations.

The world can always benefit from more whimsy, even at the dining table. Cooking is an exercise in creativity. Eating shouldn't just be sustenance. It should be transcendent indulgence. You must eat, but you don't have to eat badly, quickly, or straight out of the microwave. Wes Anderson understands that. The meals in his films are never afterthoughts. They embody the same creativity captured in the cutaway view of Steve Zissou's ship, the *Belafonte*, or the evocative rendering that makes the Fantastic Mr. Fox, well, fantastic.

Anderson’s particular cinematic brilliance lies in crafting amazingly detailed, self-contained, make-believe worlds that are at once incredibly unique and hauntingly familiar. Watching his films involves immersing yourself in alluring locales that beg to be visited but can’t be found on any map.

That experience is often bittersweet. The destinations and characters come to life in such enthralling and inviting ways that, once the credits roll, you’re left with a melancholy ache for personas and places that exist only in imagination.

Ache no more. Maybe you can’t drive through the desert heat of Asteroid City or book a stay in one of the Grand Budapest Hotel’s timeworn rooms. You certainly can’t buy a ticket for the Darjeeling Limited or enroll in the fabled Rushmore Academy. You can, however, experience all those places—and the memorable characters who inhabit them—through the foods and flavors that loom large in the films as props, symbols, and uncredited *dramatis personae*.

Comestibles of all varieties serve subtle yet essential purposes in Anderson’s masterpieces. Consider Mendl’s Courtesan au Chocolat, a delicate pastry central to Monsieur Gustave’s escape from the notorious prison Checkpoint 19. Or ponder how simply ordering a dining-car meal seamlessly reveals the complex relationship between the grieving Whitman brothers traveling—literally and figuratively—on the Darjeeling Limited. Would we truly understand their dynamic without Francis’s questioning and passive-aggressively domineering monologue? Meat, fish, or lamb? Luckily you don’t have to choose.

Even the surpassing charm of *Fantastic Mr. Fox* would be diminished sans the final juice-box toast made over a feeble supermarket feast by the main character himself.

The siren call that whets the appetite hardly stops at the foods Anderson uses as dramatic devices. The filmmaker’s visual aesthetic itself can make you hungry. We do, after all, eat first with our eyes.

We succumb to the thrall of Anderson’s recurring pale pastel color schemes, so evocative of royal icing. The facade of the nameless diner in Asteroid City is tattooed with mid-century menu options and prices, creating a nostalgic salivation for the filling comfort grub that was the hallmark of any memorable pre–GPS road trip.

Magically transcending the two-dimensional constraints of twenty-four frames per second, the smells of freshly steamed espresso, pungent curry, French cigarettes, and buttery pastry fresh from the oven seem to waft off the screen of Anderson's movies. Truth be told, Anderson seasons his settings, characters, and plots with all the rich flavors of life. Including, well, actual flavors.

That's what makes this book so fitting an homage. The recipes are meant to bring key elements in Anderson's unrivaled storytelling to life. Some, such as the scintillating Roasted Duck Breast with Olives and hearty Fifty-Cent Baked Beans, are drawn largely intact directly from a particular movie. Others, such as Rosemary's Carrots or Purloined Chicken Salad, are inspired by particular characters or poignant plot moments. All are luscious, evocative, and as carefully crafted as Anderson's signature sparkling dialogue.

Let us never, however, be shackled to form, function, or the table of contents. Most of these recipes have been thoughtfully developed to work outside the confines of any given category. That Omelette à la Policier consigned to the breakfast chapter? While it certainly is a robust and appropriate start to any day, rest assured that it is just as fitting for dinner, or even a late leisurely bistro-style lunch (perhaps with a glass of a serviceable Côtes du Rhône). Scale up the delightful Shrimp Patties with Wasabi Aioli, designated in the book as an appetizer, to fill out your dinner-party table as one more main course.

That said, you needn't be a gastronome to enjoy the offerings in the pages that follow. These are for all stripe of cook, from the apron-wrapped mad scientist to the simply hungry solo artist cooking for one. All skill levels and dietary preferences are well represented. Dip your toe in the water with a single recipe that appeals to your preferences, hunger, and abilities. Find your pace. Then try others. Experiment. Life is a banquet; fill your plate.

Allow the dual muses of appetite and imagination to be your guides. You are not merely a spectator in this cinematically inspired journey. This book and its recipes should ignite your creativity as it inspires your appetite. The recipes, the meals, and the food are all forgiving of adaptation. Poetic license exists for a reason—use it. A dash of smoked paprika here, an extra dollop of butter there. Perhaps ten minutes more in the oven (who, after all,

doesn’t love the crispy bits around the edges?). Experiment fearlessly, regret nothing, and always, always enjoy the journey.

So, now is the time to cook, serve, and share a meal. Dine with the abandon of Herbsaint Sazerac pursuing yet another story about hardscrabble life in Ennui-sur-Blasé. Eat and drink with the intensity of Professor Watanabe seeking the cure that will heal all the dogs. After all, when the story is told and the book is closed, success is measured by how much you have been provoked, inspired, intrigued, delighted, entertained, and—ultimately—satisfied.

OceanofPDF.com

ACT 1

Rise & Shine

BREAKFASTS

Mr. Fox knew the truth. Chas Tenenbaum knew it (and shared it with his children). Rosemary Cross, Captain Sharp, and Lucinda Krementz all knew the truth. Dignan may have known (but then again, he may have not).

The universal, inescapable law that all these disparate souls understood is simply that every legendary, memorable escapade begins with a hearty and hale breakfast.

What particular form that breakfast takes depends wholly on personal preference and circumstance, both of which have been amply considered in selecting the recipes that populate this chapter. The all-important first meal of the day wears many faces. Choice is king, so what follows represents the full spectrum of foods best suited to start any day.

Are you the sort of early riser who harbors an unmitigated sweet tooth? Well, then, you will surely revel in the fruity, sugary goodness marking every delicious bite of the Blueberry-Filled Donuts. Or perhaps you are the patriarch of a large, raucous clan that howls for savory calories as soon as they gather in the morning. In that case, you might find more useful the earthy flavors and filling nature of a family-style serving of Boggis's Hen-Fruit Breakfast.

There is no crime in variety, either. Pancakes one morning and sausage casserole the next? As you prefer. You can choose the dish or dishes that speak to you and those hungry souls clustered around your breakfast table. You'll dine secure in the knowledge that no matter what recipe you've chosen, you won't be left hungry. The variety in this chapter offers something for every character, every palate, and every morning schedule, and each will leave sated appetites in its wake.

That's important. An army does not fight on an empty belly, even if that army happens to be Khaki Scout Troop 55 and the battle amounts to a search for an intrepid missing scout. Pity the poor student who settles into first-period trigonometry at Rushmore Academy with no calories in the tank for the busy day of learning ahead. Would Mr. Fox have planned and executed an early-morning epic chicken heist fueled only by a protein bar? Hardly.

The truth—the universal truth—is that breakfast is no small matter and never a meal to be missed. Should you skimp on the first repast of the day, destiny will punish you and history will judge you most harshly.

◃ OATMEAL TO DIE FOR

The Rat Catcher is a necessary evil. Without his artifice, the cleverest of vermin will quickly render our favorite edibles inedible. But even the Rat Catcher can go too far, and defiling the purest of breakfast grains to create poisoned bait is much too far. After all, the noble rolled oat is a stage on which to spotlight flavors, like the caramelized bananas, rich toasted hazelnuts, and warm cinnamon in this perfect day-starter.

SERVES 4

1 cup (135 g) hazelnuts, whole

2½ cups (570 ml) 2-percent milk (or substitute nondairy)

2 cups (312 g) old-fashioned oats

1 cup (235 ml) water

¼ cup (42 g) flaxseeds
6 tablespoons (85 g) unsalted butter, divided
¾ teaspoon ground cinnamon
¼ cup (60 g) packed dark brown sugar
Pinch salt
¼ cup (60 ml) heavy whipping cream
4 bananas, cut into ½-inch (1 cm) slices

1. Preheat the oven to 350°F (180°C, or gas mark 4). Line a baking sheet with parchment paper.
2. Spread the hazelnuts in a single layer on the baking sheet and toast until fragrant and browned, about 10 minutes.
3. Wrap the nuts in a clean kitchen towel, pulling up the sides to enclose the nuts. Rub the nuts vigorously to remove the skins.
4. Discard the skins and let the nuts cool. Chop the nuts and use immediately, or store in a sealed container at room temperature for up to 3 months.
5. In a large saucepan, combine the milk, oats, water, flaxseeds, 2 tablespoons (28 g) butter, and cinnamon. Bring to a boil over medium heat, then reduce to a simmer and cook until the oatmeal is creamy and thick, about 10 minutes.
6. While the oatmeal cooks, melt the remaining butter in a medium skillet over medium heat. Whisk in the brown sugar and salt. Cook until bubbling, about 1 minute. Whisk in the cream.
7. Add the bananas and cook until lightly caramelized and softened, about 3 minutes.
8. Divide the oatmeal into 4 bowls and top with the bananas and toasted hazelnuts. Serve hot.

◃ BLUEBERRY-FILLED DONUTS

Nate Bunce is the least of Mr. Fox's antagonists, but no less repulsive for his diminutive stature. The poultry farmer has a penchant for cruelty and donuts filled with smashed-up goose livers. Goose-liver pâté cannot rival a filling of silky-smooth homemade blueberry jam. The deep, rich flavor elevates these pillowy confections above versions filled with more common one-note jelly or traditional pastry cream. The crowning touch is a dusting of lemon sugar, adding tart and sweet in perfect balance.

MAKES 8 DONUTS

FOR THE FILLING

1 cup (190 g) frozen blueberries

3 tablespoons (36 g) granulated sugar

3 tablespoons (45 ml) water, divided

2 teaspoons cornstarch

FOR THE TOPPING

1 cup (200 g) granulated sugar

1 tablespoon (5 g) lemon zest

FOR THE DONUTS

¼ cup (60 ml) whole milk, heated to 110°F (43°C)

3 tablespoons (36 g) granulated sugar

1 packet (¼ ounce [7 g]) instant yeast

5 tablespoons (75 g) unsalted butter, melted, divided

2 egg yolks

1 teaspoon pure vanilla extract

2¼ cups (280 g) all-purpose flour

¼ teaspoon salt

MAKE THE FILLING

1. In a small saucepan over medium heat, bring the blueberries, sugar, and 2 tablespoons (30 ml) of water to a boil. Boil for 30 seconds, mashing the berries with the back of a spoon or a potato masher, and remove from the heat.
2. In a small bowl, stir the remaining water and cornstarch together to create a slurry. Add the slurry to the blueberries and return to the heat. Boil for 1 minute, remove from the heat, and cool to room temperature.
3. Puree the mixture with a blender until smooth and thick. Refrigerate until you're ready to use.

MAKE THE TOPPING

1. Combine the sugar and lemon zest in a food processor and pulse until fragrant and fine. Set aside.

MAKE THE DONUTS

1. In a large bowl, whisk together the milk, sugar, and yeast. Cover with plastic wrap and let stand until foamy, about 5 minutes.

2. Uncover the bowl and whisk in 3 tablespoons (45 g) of melted butter, the egg yolks, and the vanilla. Add the flour and salt, and mix until the dough holds together and no longer sticks to the sides of the bowl. Knead for about 5 minutes in the bowl, dusting your hands with flour if the dough sticks. The dough should be soft and pillowy.
3. Cover the bowl with plastic wrap and let the dough rise in a warm place until doubled in size, about 1½ hours.
4. Line a baking sheet with parchment paper.
5. Turn the dough onto a lightly floured surface and roll it to ½ inch (1 cm) thick. Cut out circles using a 2½- or 3-inch (63.5 to 76 mm) round cookie or biscuit cutter. Reroll the scraps to make as many donuts as possible.
6. Place the donuts 2 inches (5 cm) apart on the baking sheet. Cover with a clean kitchen towel, and let them rise at room temperature until puffed, 30 to 45 minutes.
7. Preheat the oven to 375°F (190°C, or gas mark 5) and place the rack in the center of the oven. Bake the donuts until light golden brown, 10 to 12 minutes.
8. Brush the hot donuts with the remaining melted butter and roll them in the lemon sugar.
9. Transfer the blueberry filling to a pastry bag fitted with a small Bismarck tip or small round piping tip.
10. Use a paring knife to cut a small hole in the side of each donut. Pipe about 1½ tablespoons (25 g) of the filling into each donut. Serve while still warm.

VARIATION: While these donuts are a healthier baked version, you can fry the dough for a more traditional mouthfeel, in neutral oil heated to 375°F (190°C). Watch the donuts closely, frying for 1 to 2 minutes per side, or just until golden brown.

◃ BIRTHDAY PARTY PANCAKES

Wes Anderson has turned to the birthday party as scene setter on more than one occasion. The poolside spectacle of loneliness and alienation in *Rushmore*. Margot Tenenbaum's eleventh-birthday celebration that also celebrated her first play and soon-to-be problematic career. The affection expressed so subtly but clearly by M. Gustave's speech to Zero on Zero's birthday. The fascination only makes sense. Any birthday celebration embodies a childlike wonder and embraces both the passage of time and a vague denial of aging. Turn back your own clock with a few sweet bites of nostalgia in the form of these impossibly fluffy pancakes.

SERVES 4

FOR THE STRAWBERRIES

2 cups (340 g) fresh strawberries, hulled and quartered

1½ tablespoons (25 ml) high-quality balsamic vinegar

1 tablespoon (20 g) maple syrup

FOR THE PANCAKES

1 cup (125 g) all-purpose flour

2 teaspoons baking powder

¼ teaspoon salt

2 large eggs, separated

2 tablespoons (26 g) granulated sugar

Zest of 1 lemon

1 teaspoon pure vanilla extract

¾ cup (175 ml) buttermilk, room temperature

3 tablespoons (42 g) butter, melted and cooled, plus extra for the pan

1 cup (250 g) ricotta cheese

FOR THE WHIPPED CREAM

1 cup (235 ml) heavy cream

2 tablespoons (8 g) confectioners' sugar

½ teaspoon pure vanilla extract

Rainbow sprinkles, optional

MAKE THE STRAWBERRIES

1. Preheat the oven to 375°F (190°C, or gas mark 5). Line a baking sheet with parchment paper.
2. In a small bowl, toss the strawberries, balsamic vinegar, and maple syrup until coated. Spread the strawberries on the baking sheet.
3. Roast until the strawberries are soft, about 20 minutes. Remove and set aside while you make the pancakes. Lower the oven to 250°F (120°C, or gas mark ½).

MAKE THE PANCAKES

1. In a small bowl, stir the flour, baking powder, and salt. In a large bowl, whisk together the egg yolks, sugar, lemon zest, and vanilla until combined.

2. Combine the buttermilk and melted butter in a medium measuring cup and slowly whisk into the egg yolk mixture.
3. Slowly stir the dry ingredients into the wet until just combined. Gently fold in the ricotta; do not overmix.
4. In the bowl of a stand mixer fitted with a whisk attachment, or in a medium bowl if using a hand mixer, whip the egg whites until soft peaks form. Fold the egg whites into the batter until just combined.
5. In a large nonstick skillet over medium heat, melt about 1 tablespoon (14 g) butter. Working in batches, pour ¼ cup (70 g) of batter onto the skillet to make four small pancakes. Cook until bubbles form on top and pop, about 4 minutes. Flip the pancakes and cook until golden and cooked through, about 3 minutes more. Repeat until all the batter is used, keeping prior batches warm in the oven.

MAKE THE WHIPPED CREAM

1. In the bowl of a stand mixer fitted with a whisk attachment, or in a medium bowl if using a hand mixer, whip the cream, confectioners' sugar, and vanilla until soft peaks form.
2. Divide the pancakes among four plates, and top with the whipped cream and strawberries. Decorate with the sprinkles, if using, and serve.

◃ HOT SAUSAGE YAKITORI STYLE

The Isle of Dogs is a cold, harsh place. It begs a hearty meal that will fortify one's constitution against the challenges presented by both the environment and the many nefarious adversaries lurking about. Hopefully, you live in friendlier circumstances, but a robust breakfast will likely be no less welcome. Just the right amount of spice in the sausage boosts the warming effect of this stomach-pleasing way to start a day—especially on a chilly morning.

SERVES 6

1 baguette (about 8 ounces [227 g]), cut into 1½-inch (3.5 cm) chunks

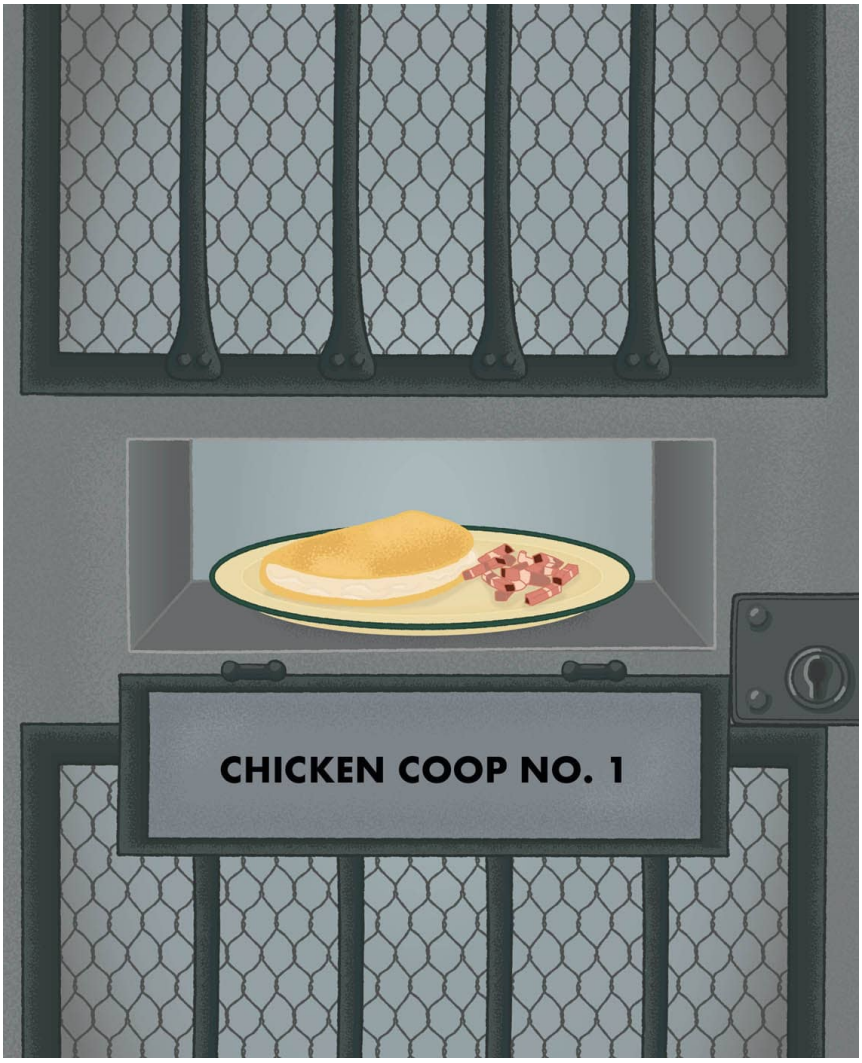
1 pound (455 g) spicy breakfast sausage

1 red bell pepper, seeded and diced

1 yellow bell pepper, seeded and diced

3 shallots, minced
7 large eggs
1¼ cups (295 ml) whole milk
1½ teaspoons Mirin
1 teaspoon tamari (or substitute low-sodium soy sauce)
½ teaspoon freshly ground black pepper
½ teaspoon salt
8 ounces (226 g) shredded pepper jack (or substitute sharp cheddar cheese)

1. Preheat the oven to 350°F (180°C, or gas mark 4). Grease a 9 x 13-inch (23 x 33 cm) baking dish. Line a plate with paper towels.
2. Spread the bread chunks on a baking sheet and toast until lightly browned, about 12 minutes. Remove from the oven and set aside.
3. While the bread is toasting, sauté the sausage in a skillet over medium heat until browned and cooked through, about 8 minutes. Transfer the sausage to the prepared plate using a slotted spoon.
4. Add the bell peppers and shallots to the skillet and sauté until softened, about 4 minutes.
5. In a large bowl, whisk the eggs, milk, Mirin, tamari, black pepper, and salt until integrated.
6. Layer the toasted bread, cooked sausage, sautéed veggies, and half the shredded cheese in the baking dish. Pour the egg mixture over the top evenly, and sprinkle with the remaining shredded cheese.
7. Cover the baking dish with plastic wrap and refrigerate for at least 4 hours or overnight.
8. When you're ready to cook the casserole, preheat the oven to 350°F (180°C, or gas mark 4).
9. Bake for 45 to 50 minutes, or until a knife inserted in the center comes out clean and the top is golden brown. Cool for 10 minutes before serving. (Leftovers can be wrapped and refrigerated for up to 3 days.)



◃ OMELETTE À LA POLICIER

The omelette is as uniquely French as the Eiffel Tower. It is particularly embraced in Ennui-sur-Blasé. Even prisoners, though denied due process, are never deprived of the sublime omelette à la policier made by masterful Monsieur Nescaffier. And though *The French Dispatch* is published in a fictional world, the omelette à la policier draws inspiration from the nonfictional and renowned French recipe for the Omelette Mere Poulard—a cross between omelette and soufflé. One taste and you'll understand why Albert sat so willingly in his cell and why the police force in Ennui-sur-Blasé could not wait for morning to come.

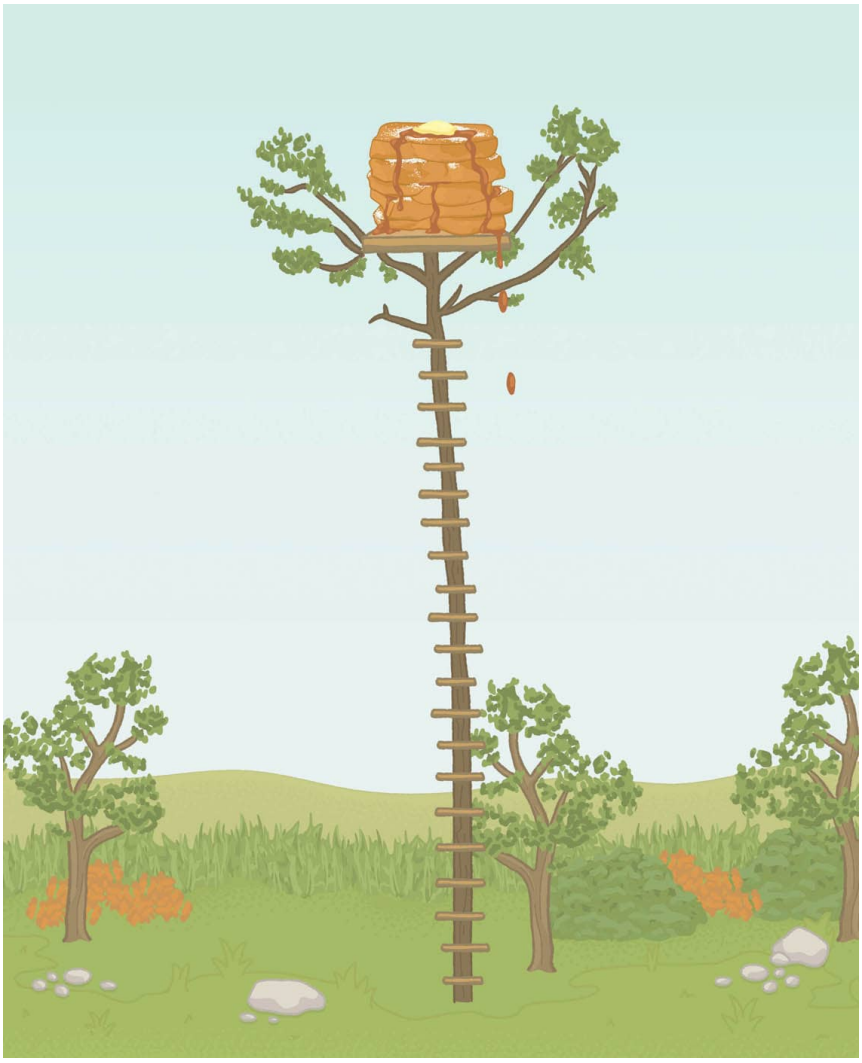
SERVES 1

¼ cup (20 g) lardons (bacon pieces)

2 large eggs

1½ tablespoons (25 g) unsalted butter

1. In a small skillet over medium-high heat, sauté the lardons until cooked through and crispy, about 6 minutes. Remove from the heat and set aside.
2. In a medium bowl, beat the eggs at high speed with an electric handheld mixer until they are very foamy, about 2 minutes. (The beaters should leave lines or “tracks” in the eggs. This means they are properly mixed with enough air in them.)
3. In a large skillet (preferably copper) over high heat, swirl the butter until melted. Add the eggs. Cook for 1 minute undisturbed to lightly brown the bottom, then swirl the skillet for 1 minute more, to brown the edges.
4. Remove the skillet from the heat and sprinkle the eggs with the cooked lardons. Let the omelette stand for 30 seconds, then slide it onto a plate, folding one half over the other. Serve immediately.



◃ CAMP IVANHOE FRENCH TOAST

The Khaki Scouts of Camp Ivanhoe require a filling breakfast before heading out on their various scouting activities. Any morning repast must also be simple, quick, and filling for a troop on the move. French toast certainly fills the bill, and this unique version exploits pillowy challah bread as a canvas for flavor by cutting it into satisfyingly thick slices. This is the perfect hearty day-starter for the demands of a large troop.

SERVES 4 TO 6

1 cup (110 g) pecans, chopped

6 large eggs

1½ cups (355 ml) half-and-half

1 tablespoon (15g) light brown sugar

1 tablespoon (12 g) pure vanilla extract
Zest of 1 orange
½ teaspoon ground cinnamon
⅛ teaspoon salt
1 loaf (16 ounces [453 g]) challah bread, cut into 8 to 10 thick slices
1½ cups (483 g) pure maple syrup
3 tablespoons (42 g) unsalted butter

1. Place a rack in the middle of the oven and preheat to 300°F (150°C, or gas mark 2).
2. Spread the pecans on a quarter baking sheet or in a small casserole dish and toast in the oven while you work.
3. In a large, shallow casserole dish, whisk together the eggs, half-and-half, brown sugar, vanilla, orange zest, cinnamon, and salt until the sugar is dissolved, about 20 seconds.
4. Dredge a single layer of bread slices in the mixture, turning several times. When they are soaked through, but before they are falling apart, remove the slices to a wire rack set over a baking sheet. Repeat with the remaining bread slices.
5. In a small saucepot over low heat, warm the maple syrup. Remove the pecans from the oven and lower the temperature to 250°F (120°C, or gas mark ½).
6. In a large cast-iron skillet over medium heat, melt about 1 tablespoon (14 g) of butter, swirling it to coat. Add as many slices of the soaked bread as will fit. Cook until the bottoms are browned, 3 to 4 minutes. Flip and cook until the opposite sides are darkly browned, about 3 minutes more.
7. Transfer the cooked French toast to a heat-safe plate in the oven while you prepare subsequent batches, adding butter to the skillet as needed. When all the toast has been prepared, serve hot, sprinkled with pecans, and with the warm maple syrup on the side.

VARIATION: If serving for an adult brunch, add a splash of orange liqueur or bourbon to the maple syrup.

◃ SHIP-AT-SEA QUICHE

As the dollhouse-cutaway presentation of *The Belafonte* makes painfully clear, there is no wasted space onboard a seagoing vessel. Especially Steve Zissou's hardworking ship. As with all the essentials, any food brought along on an oceanic adventure must pack an oversize nutritional punch in a surpassingly small package. Thus, the quiche becomes the perfect comestible. More to the point, it is an admirably delicious anytime meal, in which delectable shrimp is paired with the alluring tang of Swiss cheese.

SERVES 6

FOR THE CRUST

1¼ cups (156 g) all-purpose flour

⅓ teaspoon salt

½ cup (112 g) cold unsalted butter, cubed

3 to 4 tablespoons (45 to 60 ml) ice water

FOR THE QUICHE

1 tablespoon (15 ml) extra-virgin olive oil

½ cup (80 g) diced sweet onions

1 pound (455 g) small shrimp, peeled, deveined, and cut into small pieces

1 cup (110 g) shredded Swiss cheese

2 cups (268 g) trimmed and diced fresh asparagus

5 large eggs

½ cup (120 ml) heavy cream

½ cup (120 ml) whole milk (or substitute 2 percent)

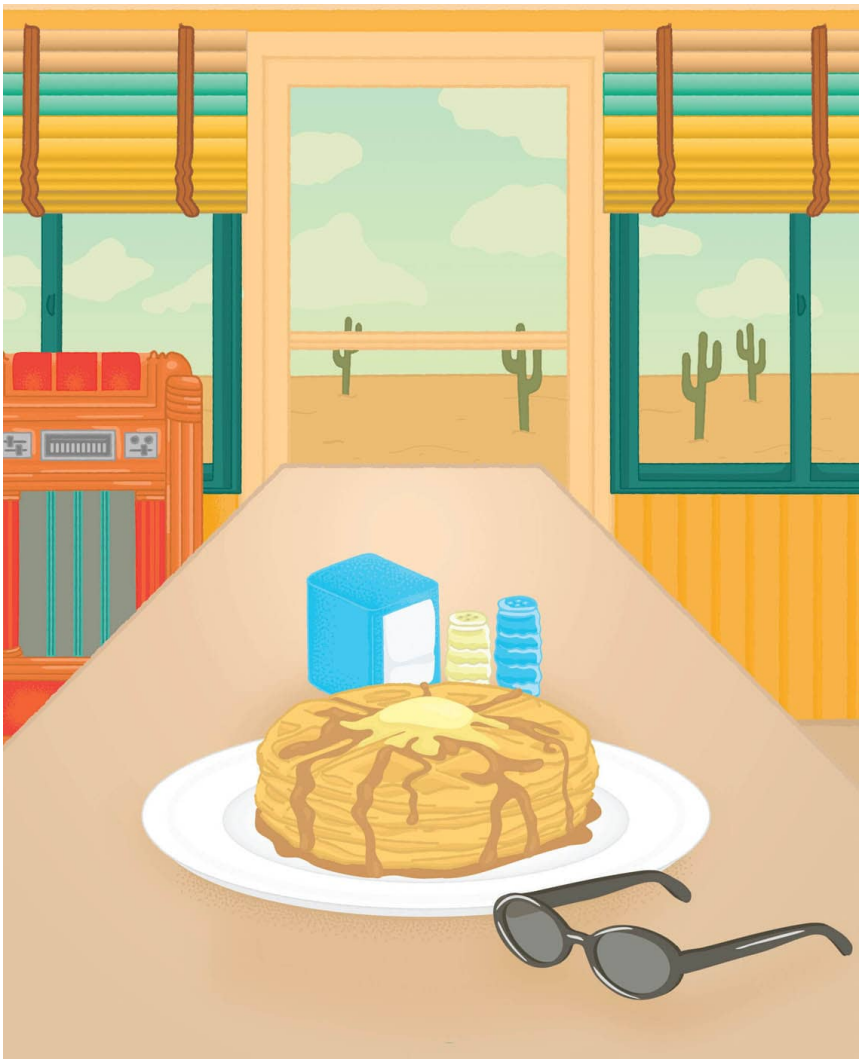
½ teaspoon sea salt

Freshly ground black pepper

⅛ teaspoon cayenne pepper

1. In a large bowl, sift the flour and salt for the crust. Use a pastry cutter or your clean hands to cut in the butter until the mixture resembles coarse crumbs. Add the ice water 1 tablespoon at a time, mixing with a fork until the dough just comes together. Do not overwork.
2. Form the dough into a roughly 6-inch (15 cm) disc. Wrap it in plastic wrap, and refrigerate for at least 30 minutes.
3. Preheat the oven to 375°F (190°C, or gas mark 5).
4. Working on a lightly floured surface, roll the dough into a 12-inch (30 cm) circle. Transfer the crust to a 9-inch (23 cm) pie dish, trimming any excess and crimping the edges decoratively. Refrigerate while you make the filling.
5. In a medium skillet over medium-high heat, heat the olive oil. Add the onions and sauté until translucent, about 2 minutes.
6. Reduce the heat to medium and add the shrimp, sautéing until they are pink and starting to curl, about 5 minutes. Remove from heat and let cool for 10 minutes.
7. Spread the cheese in the crust and top with the shrimp mixture. Sprinkle evenly with the asparagus.

8. In a large bowl, whisk together the eggs, cream, milk, salt, black pepper, and cayenne pepper until combined. Pour the egg mixture into the crust. Tap the dish on a counter to settle the liquid.
9. Bake on the middle rack until the center is set and a knife inserted comes out clean, about 45 minutes. Let cool for 10 minutes before slicing and serving.



◃ MIDGE'S DINETTE WAFFLES

As the sole eatery in the humble confines of Asteroid City, the all-purpose diner known only by the generic "Café" serves soul-satisfying food appropriate for any meal of the day. The enviable selection includes something enticing for even the most finnicky palate. The world-famous actress Midge Campbell has far from a finnicky palate, but she does know good waffles when she digs into them. No doubt, she would have met the version here with commendable gusto. Fortunately, you don't have to be a world-famous thespian to enjoy the charms of this transcendent breakfast.

SERVES 4

1¾ cups (218 g) all-purpose flour

2½ teaspoons (11.5 g) baking powder

¾ teaspoon ground cinnamon

¼ teaspoon salt

2 large eggs, room temperature

1¾ cups (410 ml) whole milk (or substitute 2 percent)

½ cup (112 g) butter, melted and cooled

1½ cups (180 g) chopped walnuts

1 cup (322 g) pure maple syrup

¼ cup (60 ml) bourbon

Pinch sea salt

1. In a medium bowl, whisk together the flour, baking powder, cinnamon, and salt. In a small bowl, whisk together the eggs, milk, and butter until integrated. Add the wet ingredients to the dry, and stir just until combined.
2. Preheat a waffle maker. Preheat the oven to 250°F (120°C).
3. Sprinkle 3 tablespoons (22.5 g) walnuts evenly into the waffle maker and top the nuts with ¼ cup (70 g) batter. Cook according to the manufacturer's directions, or until golden brown.
4. Repeat with remaining walnuts and batter until they are all used up. Keep the waffles warm in the oven as you make subsequent batches.
5. In a small saucepan over medium-low heat, bring the maple syrup, bourbon, and salt to a gentle simmer. Plate 2 waffles per person, drizzle with the bourbon-maple syrup, and serve warm.

◃ BOGGIS'S HEN-FRUIT BREAKFAST

When not hunting the fantastically elusive Mr. Fox, Farmer Boggis likes to satisfy his prodigious appetite for all things fowl. Although that tends to favor various forms of cooked and roasted chicken, this hearty egg-based meal in a pan would definitely appeal to the contemptible landowner. This is a flavor-packed rendering of a dish cultures around the world call their own. The spices may change, but the pleasing and nourishing essence does not. Although an ideal day-starter, Mr. Fox would consider this dish every bit as appropriate for a family-style dinner.

SERVES 4

3 tablespoons (45 ml) extra-virgin olive oil

1 small sweet onion, diced

2 jalapeño peppers, seeded and chopped

2 teaspoons minced garlic

1 can (28 ounces [794 g]) low-sodium diced tomatoes

Juice of 1 lemon

1 tablespoon (7 g) smoked paprika

1 teaspoon ground cumin

8 large eggs

1 cup (150 g) crumbled feta cheese

3 tablespoons (12 g) chopped fresh parsley

1. In a large skillet over medium-high heat, heat the oil. Sauté the onion, jalapeño, and garlic until softened, about 5 minutes.
2. Stir in the tomatoes, lemon juice, paprika, and cumin, and bring to a simmer. Make 8 wells in the sauce with the back of a wooden spoon. Crack an egg into each well. Cover the skillet with the lid and cook until the egg whites are no longer translucent, about 5 minutes.
3. Remove the skillet from the heat and serve hot, family style, in the pan (on a trivet or pad), sprinkled with the feta and parsley.

OceanofPDF.com

ACT 2

FANASTIC

APPETIZERS & SNACKS

Appetizers and snacks are two sides of the same coin. They are both part of an underestimated supporting cast. Appetizers are members of the chorus, just one among many in a thoughtful, well-structured meal. They serve as costars upon which the spotlight rarely falls. Snacks are the comedian that prepares the crowd for the diva, the dancers, or orchestral music, filling time until the curtain rises on the main act.

As easy as you might find it to dismiss these two culinary mainstays, that would be sheer folly. In the enigmatic worlds of Wes Anderson, there are no unimportant characters. The same holds true for the recipes in this chapter. They are fully formed and realized consumable wonders. The flavors and textures they contain offer irrefutable proof that dynamite often does, indeed, come in modest and unassuming packages.

You could be forgiven for missing the appearance of the odd between-meal tidbit that pops up in Anderson's films. The meals, after all, are given the dramatic focus. The sit-down feast in the penultimate scene of *Fantastic Mr. Fox*. Or the bellicose white-tablecloth dinner upon which the central conflict of *Rushmore* hinges. But the smaller, less consequential repasts are there.

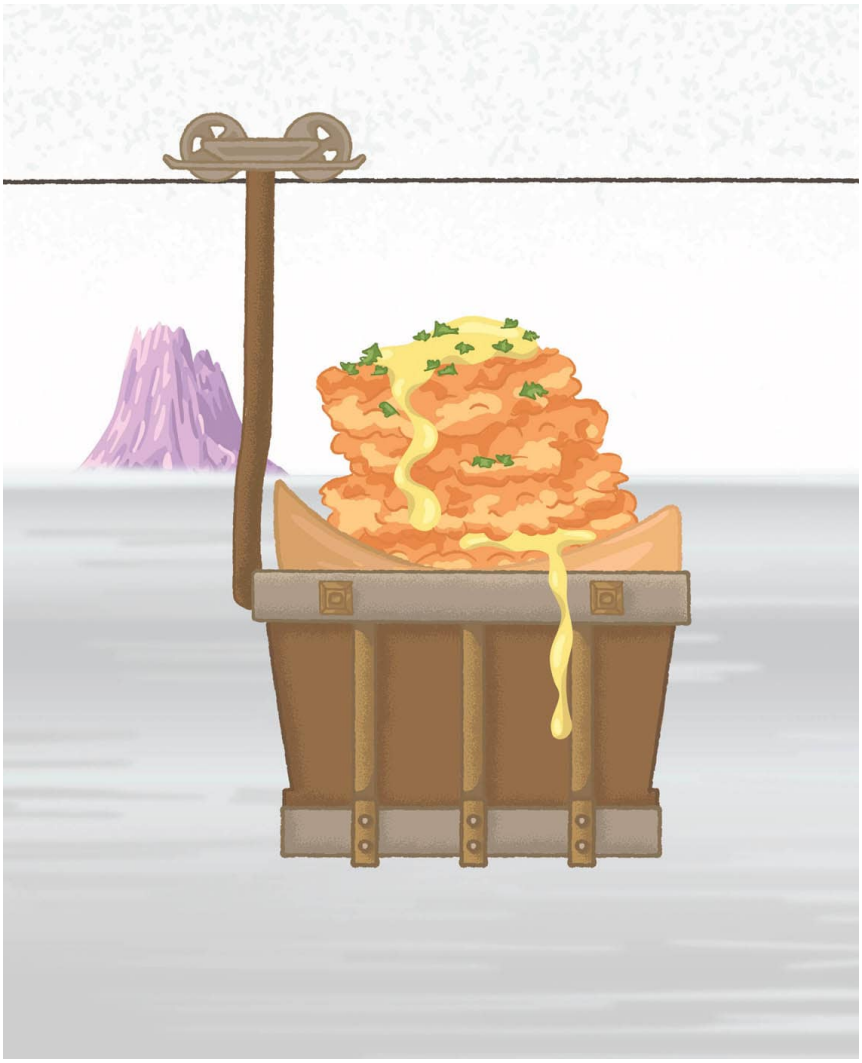
In fact, they form the core of the edibles in *Isle of Dogs*. Imprisoned as they are on their solitary outpost, the bedraggled titular canines understand the true value of snacks. They are, by another name, treats, and the answer to the question "Who's a good boy?" is: "They all are."

That movie is not alone. Consider *Asteroid City* and its world-changing narrative arc. Sit-down meals and ponderous, fussy main courses seem a bit beside the point on a planet reimagined as a waypoint and warehouse for faraway visitors to drop by and merely catalog cosmic detritus before heading off again on their merry way.

So, although any of the recipes rendered here will serve as an able introduction to a more ostentatious main course, they are not mere culinary wallflowers. They are, to be certain, festivals of deliciousness in and of themselves. Calling one or more of them snacks will similarly fail to diminish the gastronomic excellence or the immense satisfaction to be had in their consumption.

Turn the page and find your favorite. Add it to a meal or enjoy it on the run. But whatever your inclination, do not under any circumstance fail to

appreciate the small but important roles these characters play in the unremarkable drama of our everyday lives.



◃ SHRIMP PATTIES WITH WASABI AIOLI

The pups so unfairly exiled to the Isle of Dogs would literally have died for these patties. It's not just that food was a precious commodity in that loathsome locale so bereft of any notion of love and abundance. Beyond the sheer hunger and untold suffering such a place causes, there is this little-known secret: Dogs love patties of any persuasion. Love them. You will likely have that in common with man's best friend once you sample the transcendent flavors of these piquant delights.

SERVES 4

FOR THE WASABI AIOLI

1 ripe avocado

¼ cup (56 g) mayonnaise

1 tablespoon (15 ml) fresh lime juice

1 teaspoon minced garlic
½ teaspoon prepared wasabi paste, to taste
¼ teaspoon sea salt

FOR THE SHRIMP PATTIES

1 pound (455 g) shrimp, peeled, deveined, and finely chopped
1 cup (56 g) whole-wheat panko breadcrumbs, divided
½ red bell pepper, seeded and finely chopped
1 scallion, green part only, finely chopped
1 large egg, lightly beaten
3 tablespoons (42 g) mayonnaise
2 tablespoons (16 g) toasted sesame seeds
1 tablespoon (15 ml) fresh lime juice
2 teaspoons toasted sesame oil
1 teaspoon finely grated fresh ginger
½ teaspoon minced garlic
½ teaspoon sea salt
¼ teaspoon freshly ground black pepper
⅛ teaspoon cayenne pepper
¼ cup (60 ml) canola oil

MAKE THE WASABI AIOLI

1. In a medium bowl, mash the avocado until smooth. Add the mayonnaise, lime juice, garlic, wasabi paste, and salt. Stir until blended.
2. Taste and adjust the wasabi if needed. Cover and refrigerate until ready to serve, or up to 1 week.

MAKE THE SHRIMP PATTIES

1. In a large bowl, combine the shrimp, ½ cup (28 g) panko, bell pepper, scallion, egg, mayonnaise, sesame seeds, lime juice, sesame oil, ginger, garlic, salt, black pepper, and cayenne. Toss until just combined.
2. Shape the mixture into 12 (2½-inch [6 cm]) round patties.
3. Spread the remaining panko on a shallow plate. Dredge the patties, coating them all over. Refrigerate the patties for 30 minutes to firm

them up.

4. In a large nonstick skillet over medium heat, heat the canola oil until it reaches about 350°F (180°C). Line a plate with paper towels.
5. Fry the patties in batches so as not to crowd the pan. Fry each batch for 5 to 6 minutes per side, or until golden brown and cooked through. Transfer them to the prepared plate to cool.
6. Serve warm, with a dollop of wasabi aioli.

◃ CHEESY PERFORMANCE POPCORN BALLS

Max Fischer may be the maestro of theatrical performances at Rushmore Academy, but the popcorn deserves at least a playbill credit. As any stage buff or film fan knows, every performance is made better with popcorn. And popcorn is only made better when molded into a handy, portable orb. That's the inspiration for this creative reinterpretation of the buttery buckets or bags found at the local cineplex. The cheesy ball is an inspired balance of heat and salt and has a glorious crunch of gratifying texture.

MAKES 16 BALLS

8 cups (64 g) popped popcorn

3 tablespoons (42 g) unsalted butter

¾ cup (88 g) finely shredded smoked cheddar cheese

1½ tablespoons (25 ml) jalapeño sauce

1 teaspoon garlic salt

1. Check the popcorn carefully for unpopped kernels and remove any you find. Transfer the popcorn to a large bowl.
2. In a small saucepan over low heat, melt the butter. Add the cheese and stir until melted, about 1 minute.
3. Pour the cheese mixture over the popcorn. Drizzle with the jalapeño sauce, and sprinkle with garlic salt. Toss until completely mixed and all the popcorn is coated.
4. Grease your hands or wear gloves to form the popcorn into balls, using about ½ cup (about 4 g) for each ball. Serve immediately, or wrap in plastic wrap and refrigerate for up to 4 days.

◃ FRENCH (DISPATCH) DEVILED EGGS

Ennui-sur-Blasé's commissaire is not only a fearless leader of the local gendarmes, he is the purest of gourmands among the many in *The French Dispatch*. His unquenchable passion for all things culinary is evident in how he describes a uniquely French derivation of the humble picnic side dish: deviled eggs, from "the precinct canary," served in shells made from their own meringue. Intriguing, but the nest may be over the top for most cooks. So, this recipe splits the difference, with a French *ouefs mimosa*–style filling, and a beet-pickled pink vessel.

MAKES 12 EGGS

FOR THE PICKLING BRINE

1 large beet, peeled and sliced

2 cups (475 ml) water

½ cup (120 ml) apple cider vinegar
1 tablespoon (13 g) sugar
1 teaspoon sea salt
1 teaspoon whole peppercorns

FOR THE EGGS
6 large eggs
3 tablespoons (42 g) mayonnaise
1 tablespoon (4 g) finely chopped fresh parsley
1 teaspoon Dijon mustard
Sea salt
Freshly ground black pepper
Smoked paprika

1. Combine the ingredients for the brine in a large saucepan over medium-high heat. Bring to a boil, then reduce to low and simmer for about 20 minutes, or until the beets are tender. Remove from the heat and let cool completely. (Reserve the beets for salads or a snack.)
2. Place the eggs in a single layer in the bottom of a saucepot. Cover the eggs with cold water, and bring to a boil over medium-high heat. Remove the pot from the heat, cover, and let the eggs sit for 12 minutes.
3. Transfer the eggs to a large bowl filled with ice water and let them chill for at least 5 minutes before peeling.
4. Peel the eggs, rinse them, and transfer to a medium bowl. Pour the cool brine over the eggs and refrigerate for at least 2 hours (for a light pink hue) or up to 24 hours (for a deeper color and flavor).
5. Remove the eggs from the brine and pat them dry. Slice each in half lengthwise. Use a spoon to gently pry out the yolks and transfer them to a medium bowl.
6. Mash the yolks with a fork until smooth. Add the mayonnaise, parsley, and mustard. Mix until you've achieved a creamy consistency. Taste and season with salt and pepper as needed.

7. Use a piping bag fitted with a star tip to fill each egg half with the yolk mixture. Arrange the deviled eggs on a platter, sprinkle with smoked paprika, and serve immediately.

◃ SWAN LAKE TARTARE

Take heart. Even though the bullies, Raymond and Ernie, in Roald Dahl's short story *The Swan*, kill an innocent swan, this tartare is not made from that elegant avian beauty. Instead, the recipe centers on that heartiest of fish: wild salmon. The swan's grace inspires the tasteful presentation, but if you find it too fussy, forgo the puff pastry and simply serve the tartare molded into a mound or a round and accompanied by lightly toasted, thinly sliced French bread.

MAKES 12 SWANS

3 sheets (735 g) store-bought puff pastry, thawed

8 ounces (225 g) smoked salmon or fresh, sushi-grade wild salmon, finely chopped

¼ cup (34 g) capers, drained and coarsely chopped

¼ cup (40 g) finely minced shallots

2 tablespoons (30 ml) extra-virgin olive oil
1 tablespoon (4 g) finely chopped fresh dill
½ tablespoon (10 ml) fresh lemon juice
½ teaspoon lemon zest
Sea salt, to taste
Freshly ground black pepper, to taste

1. Preheat the oven to 400°F (200°C, or gas mark 6). Line two baking sheets with parchment paper.
2. On a lightly floured surface, roll out the puff pastry sheets. Cut out 12 (2-inch [5 cm]) circles using a round cutter, 24 teardrop shapes (about 2 inches [5 cm] long) using a knife or cookie cutter, and 12 thin, curved strips approximately 3 inches (7.5 cm) long to resemble a swan's neck. Use a small knife to lightly score feather details on the teardrop pieces.
3. Transfer all the pieces to the baking sheets, leaving at least 1½ inches (3.5 cm) between them. Bake until golden brown and crisp, 10 to 12 minutes.
4. Remove and cool completely on the baking sheets.
5. In a medium bowl, toss the salmon, capers, shallots, olive oil, dill, lemon juice and zest, salt, and black pepper, until well combined.
6. Refrigerate for at least 10 minutes to meld the flavors.
7. To assemble the swans, top each pastry round with a mound of salmon tartare, pressing lightly to keep it in place.
8. Gently insert the pastry wings on each side. Carefully position the pastry neck by anchoring the bottom slightly into the tartare mound. Serve immediately.

THE RAW TRUTH:
Wild fish is normally safe to eat raw. But fate rewards the cautious.

- Shop for the freshest fish you can buy—not packaged—preferably from a seafood shop; ask for "sushi quality," which should have been flash frozen, a process that usually kills any parasites. It's ideal if the

fishmonger fillets a whole fish for you. Wild is superior to farmed. The flesh should be a deep, rich orange-red.

- Wash your hands, knife, and cutting board thoroughly with soap and warm water before preparing the fish.
- Keep the fish refrigerated before preparing the dish and between preparation and serving.
- Pregnant women, the elderly, infants, and anyone with a compromised immune system should not eat raw fish.
- Tartare does not keep. Any extra should be discarded.

◃ GOOSE GRACKLES

Should you have the great good fortune to have goose grease on hand (Mr. Fox, of course, pilfered his own stash from the ill-tempered Farmer Boggis), you can opt to fry these crackers as opposed to the baking process described in this recipe. In any case, you'll find the snack remarkably easy to create and enjoyable to consume. Mr. Fox and friends did not raid the stash of these in the supermarket for no reason. They are simple, salty, savory, and gratifyingly crunchy. They are also gluten-free and a perfect alternative to store-bought chips and crackers.

MAKES 30 CRACKERS

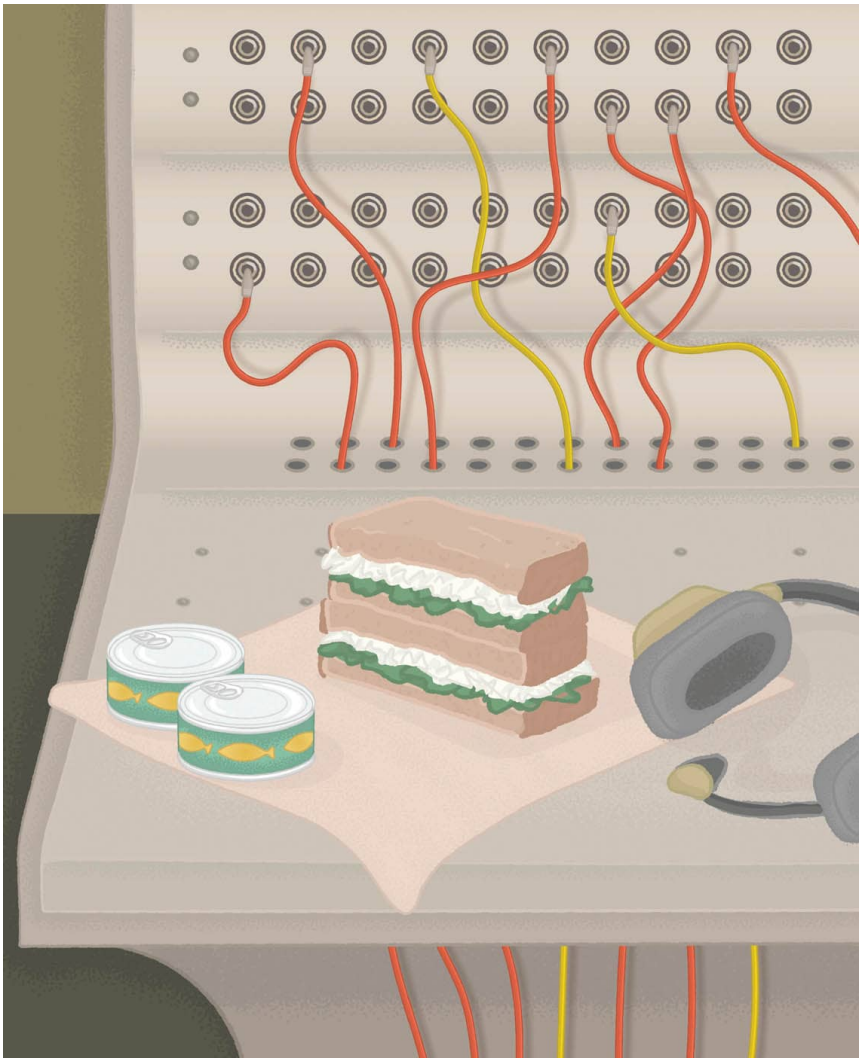
1 cup (96 g) almond flour

¼ cup (25 g) grated Parmesan cheese

2 tablespoons (16 g) sesame seeds

1 tablespoon (12 g) flaxseeds
½ teaspoon garlic powder
½ teaspoon onion powder
¼ teaspoon baking soda
¼ teaspoon sea salt
⅛ teaspoon freshly ground black pepper
1 large egg, beaten
1 tablespoon (15 ml) extra-virgin olive oil
1 teaspoon water, as needed, to bring the dough together

1. Preheat the oven to 325°F (165°C, or gas mark 3). Line two baking sheets with parchment paper.
2. In a medium bowl, whisk the almond flour, Parmesan, sesame seeds, flaxseeds, garlic powder, onion powder, baking soda, salt, and pepper.
3. Add the egg and olive oil and mix with your clean hands until a dough forms. If it is too dry, add water until the dough holds together.
4. Divide the dough into two equal pieces. Place one piece between two sheets of parchment paper and roll it out to a rectangle about ⅛ inch (3 mm) thick.
5. Peel off the top parchment sheet and cut the crackers using a small goose-shaped cookie cutter.
6. Repeat with the remaining dough and any dough left over after cutting the crackers until the dough is used up. Transfer the crackers to the baking sheets.
7. Bake until the crackers are light brown, 15 to 18 minutes. Transfer to a wire rack to cool completely. Once cool, transfer to an airtight container and keep in the refrigerator for up to 2 weeks.



◃ SWITCHBOARD WATERCRESS–AND–TUNA SALAD SANDWICH

Becky is an unassuming young woman with a critical function. As the switchboard operator of New Penzance, she is the heart and soul of the island's communications. She bears that responsibility with the solemnity the job demands. Hunger being the handmaiden to error, it is essential Becky sustain herself. Whether she's simply connecting ordinary citizens with the mainland or serving as a vital law enforcement connection in the search for a missing Suzy and Max, this sandwich is her fuel of choice.

SERVES 4

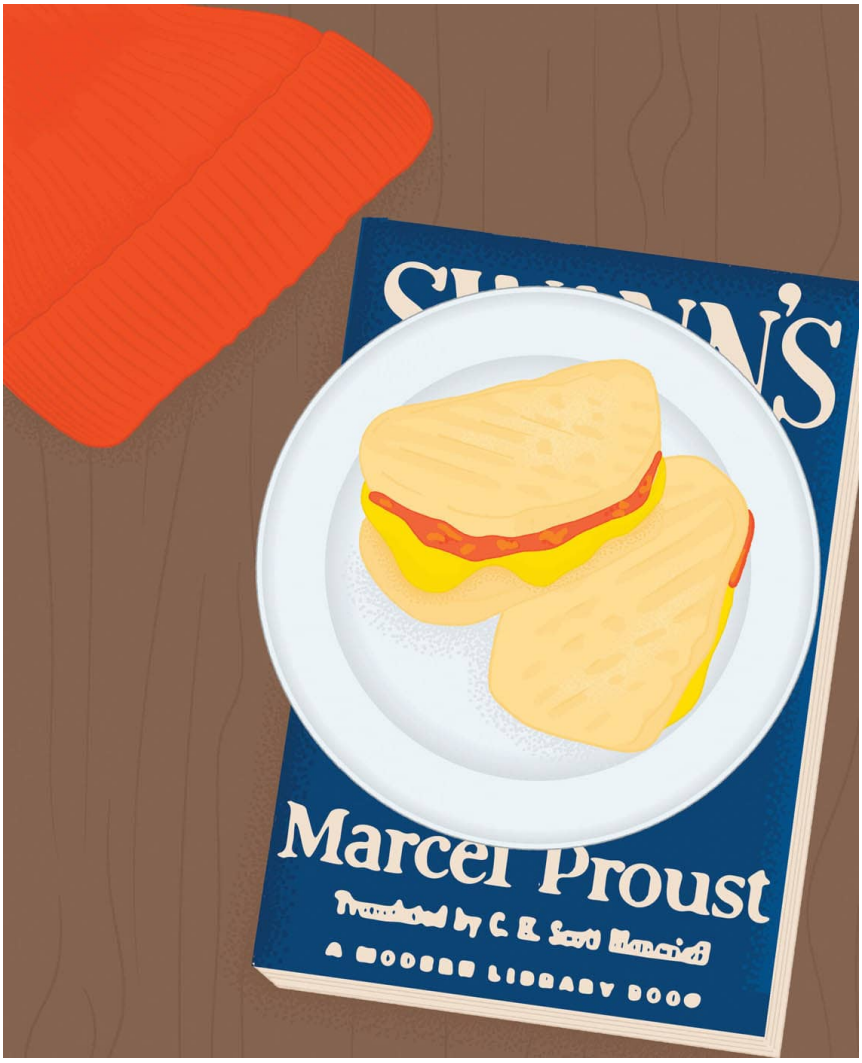
2 cans (5 ounces [142 g]) solid white albacore tuna, drained

½ small green apple, cored and finely diced

¼ cup (40 g) finely minced red onion

¼ cup (30 g) finely diced celery
¼ cup (56 g) mayonnaise
1 tablespoon (15 ml) fresh lemon juice
½ tablespoon (2 g) minced fresh dill
Sea salt, to taste
Freshly ground black pepper, to taste
8 slices sourdough bread
4 tablespoons (55 g) unsalted butter
Watercress lettuce
Sliced tomatoes, optional

1. In a medium bowl, combine the tuna, apple, red onion, celery, mayonnaise, lemon juice, and dill. Season to taste with the salt and pepper and toss until well mixed.
2. Cover and refrigerate for at least 30 minutes to allow the flavors to meld.
3. Toast the bread and lightly butter one side of each slice. Lay out the toasted bread slices on a clean surface, butter-side up. Place watercress on four bread slices and top with sliced tomatoes, if using.
4. Evenly divide the tuna salad among the bare slices on the buttered side, spreading it over the bread. Combine the two sides of each sandwich. Cut the sandwiches diagonally or into halves and serve immediately.



◃ CUBBY'S PERFECT GRILLED CHEESE

Life onboard the *Belafonte* could be rough, but it was exponentially rougher when a pregnant passenger was tagging along on one of Steve Zissou's madcap adventures. Cubby managed to make the physical voyage with the help of an ultimate comfort food. Proving that you can successfully combine luxury and homey reassurance in one superlative package, this recipe skips the American cheese and opts for the more enchanting halloumi—a nod to the film's Mediterranean setting. In lieu of Cubby's classic tomato soup pairing, the sandwich is dressed with a lovely sun-dried tomato pesto.

SERVES 2

FOR THE PESTO

1 cup (110 g) oil-packed sun-dried tomatoes, drained

½ cup (20 g) fresh basil leaves

½ cup (50 g) grated Parmesan cheese

¼ cup (35 g) pine nuts

2 cloves garlic, peeled

½ cup (118 ml) extra-virgin olive oil

Sea salt, to taste

Freshly ground black pepper, to taste

FOR THE SANDWICH

4 ounces (114 g) halloumi cheese, sliced into 4 (¼-inch [6 mm]) pieces

4 slices sourdough bread (or substitute ciabatta)

1 teaspoon butter, softened

1 small ripe avocado, thinly sliced

Butter or olive oil, for grilling

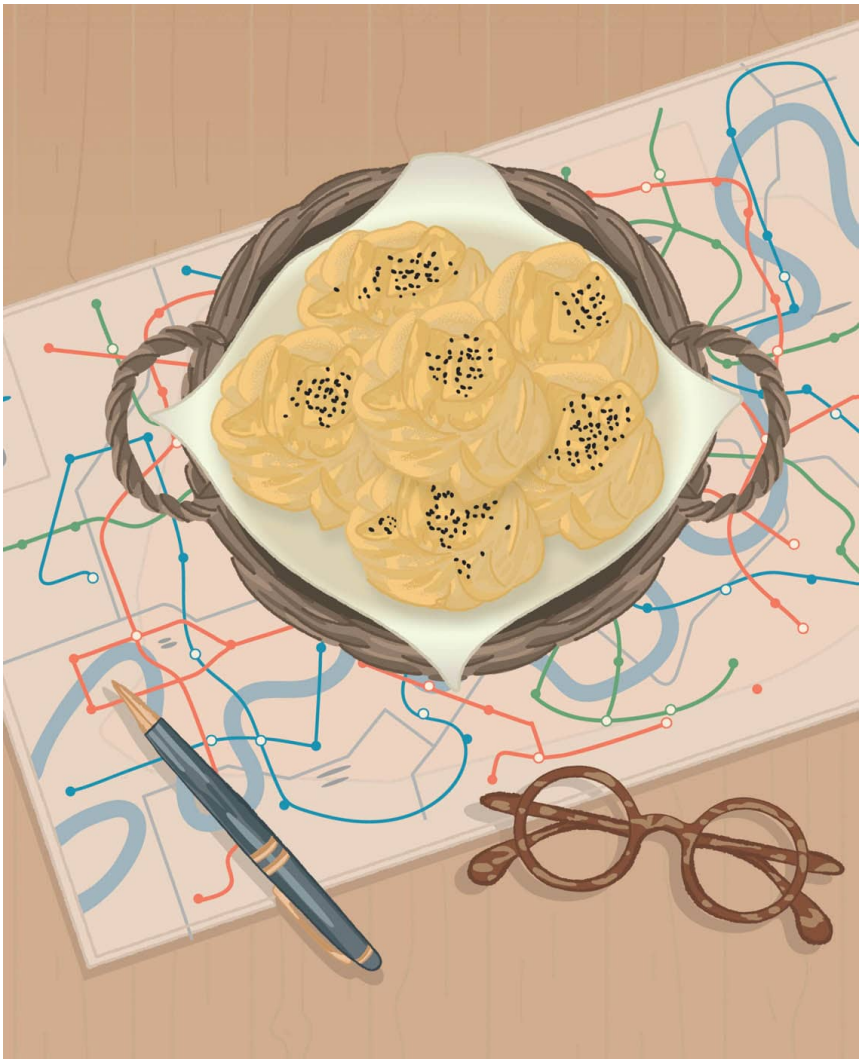
MAKE THE PESTO

1. Combine the tomatoes, basil, Parmesan, pine nuts, and garlic in a food processor. Pulse until the mixture is finely textured.
2. With the processor running, slowly drizzle in the olive oil until the pesto reaches a smooth, spreadable consistency.
3. Taste and season with salt and pepper as desired. Refrigerate in an airtight container for up to 2 weeks.

MAKE THE SANDWICH

1. Pat the halloumi slices dry with paper towels to remove excess moisture.
2. Heat a large, nonstick skillet or grill pan over medium heat. If necessary, add a splash of olive oil to prevent sticking.
3. Place the halloumi slices in the skillet and cook for 2 to 3 minutes per side, until golden brown. Remove the slices and set aside.
4. Lightly butter one side of each bread slice and place them butter-side down on a cutting board. Spread a generous layer of the sun-dried-tomato pesto on the unbuttered side of each slice.

5. Layer the grilled halloumi and avocado on two bread slices, and top with the remaining bread, pesto-side down, to form sandwiches.
6. Heat a large skillet or panini press over medium heat.
7. Cook the sandwiches for 3 to 4 minutes per side, pressing gently with a spatula, until the bread is golden brown and crisp and the cheese is warmed through. (If you’re using a panini press, follow the manufacturer’s instructions for golden-brown sandwiches.)
8. Remove from the heat and let the sandwiches rest for 1 minute before slicing them in half.
9. Serve hot.



◃ MINCED LAMB BONBONS IN PASTRY PURSES

Roebuck Wright brings the flavors of life to the pages of *The French Dispatch* in his role as the resident food correspondent. His lyrical pen lingers lovingly on the creations of Monsieur Nescaffier and the chef's *gastronomie gendermique*. No dish quite embodies that culinary ideal so fully as this one. Pillowy golden purses imprison succulent lamb accented with an inspired Middle Eastern flavor blend that soars on the tongue. These little treasure-filled puff pastries are the stuff of memorable meals and transcendent Wright copy alike. Store-bought puff pastry does nothing to diminish the recipe and makes life so much easier.

MAKES 18 BONBONS

1 tablespoon (15 ml) extra-virgin olive oil

1 medium onion, finely diced

2 teaspoons minced garlic
1 pound (455 g) ground lamb
2 teaspoons Baharat spice blend
¼ cup (85 g) pomegranate molasses
¼ cup (60 ml) chicken stock
½ teaspoon salt
¼ teaspoon freshly ground black pepper
¼ cup (24 g) fresh mint leaves, finely chopped
¼ cup (35 g) toasted pine nuts, optional
2 sheets (490 g) store-bought puff pastry, thawed
2 large eggs, beaten
Sesame seeds

1. In a large skillet over medium heat, heat the olive oil. Add the onion and sauté until translucent, 3 to 4 minutes. Stir in the garlic and sauté for about 1 minute more, or until fragrant.
2. Add the lamb, breaking it apart with a wooden spoon. Cook until the meat is browned with no pink left, about 8 minutes. Drain any excess fat from the skillet.
3. Add the Baharat spice blend and mix thoroughly to evenly coat the meat. Add the molasses and chicken stock, stirring to combine. Season with the salt and pepper.
4. Simmer until most of the liquid has evaporated, about 5 minutes.
5. Remove the skillet from the heat and stir in the mint and pine nuts, if using. Let the filling cool to room temperature.
6. Preheat the oven to 400°F (200°C, or gas mark 6). Line two baking sheets with parchment paper.
7. Working on a lightly floured surface, roll out one of the puff pastry sheets and cut it into 9 equal (3-inch [7.5 cm]) squares. Brush the edges lightly with the beaten egg.
8. Place 1 tablespoon of cooled lamb filling in the center of a square. Gather the four corners and pinch them together above the filling to form a puckered bonbon (or purse) shape, sealing completely. Repeat with the remaining squares and filling.

9. Space the bonbons evenly across the baking sheets. Brush each with beaten egg and sprinkle with sesame seeds.
10. Bake for 20 to 22 minutes, or until the bonbons are puffed and golden brown. Remove and let cool slightly before serving.

◃ PRIVATE COMPARTMENT SAVOURY SNACKS

Thankfully, there is no need to bear the ample financial burden of a first-class ticket on the Darjeeling Limited simply to enjoy the snacks exclusive to premier passage on the train. With this recipe, you can enjoy the salty-sweet mixture and appealing textures of a Madras-spiced mix anytime you choose. That essentially makes you an honorary Whitman brother. As they well knew, this is the perfect handy snack whenever you're peckish or as part of a larger eclectic tapas-style spread. Fair warning: Once you've indulged in the scintillating combination of India-inspired flavors, you'll never settle for American-style party mix again.

SERVES 4 TO 6

1 can (15 ounces [425 g]) chickpeas, drained, rinsed, and thoroughly dried

1 tablespoon (15 ml) extra-virgin olive oil

1 teaspoon ground cumin
½ teaspoon ground coriander
½ teaspoon ground turmeric
¼ teaspoon cayenne pepper, to taste
½ teaspoon salt
3 cups (93 g) corn cereal squares
2 cups (54 g) rice cereal squares
1 cup (49 g) wheat cereal squares
1 cup (120 g) mini pretzel sticks
1 cup (145 g) roasted peanuts
1 cup (60 g) bagel chips, broken into bite-size pieces
½ cup (112 g) unsalted butter, melted
¼ cup (60 g) packed light brown sugar
¼ cup (60 ml) fresh lime juice
2 tablespoons (40 g) chaat masala
Sea salt, to taste

1. Preheat an air fryer to 390°F (195°C). (See Variation.)
2. In a medium bowl, toss the chickpeas with the olive oil, cumin, coriander, turmeric, cayenne pepper, and salt until evenly coated.
3. Spread the chickpeas in a single layer in the fryer basket. Fry the chickpeas for 13 to 15 minutes, shaking the basket halfway through, until the chickpeas are crispy and golden. Set aside to cool.
4. Preheat the oven to 250°F (120°C, or gas mark ½). Line a baking sheet with parchment paper.
5. In a large bowl, combine the cereal squares, pretzel sticks, peanuts, and bagel chip pieces.
6. In a small bowl, whisk together the melted butter, brown sugar, lime juice, and chaat masala until well blended. Taste and add sea salt as needed.
7. Pour the butter blend over the cereal mixture. Gently toss to coat evenly. Spread on the baking sheet and bake until toasted, about 45 minutes, stirring every 15 minutes.

8. Remove and let cool. Add the chickpeas and toss until evenly incorporated throughout the mix. Once completely cooled, transfer the mixture to an airtight container and store at room temperature for up to 1 month.

VARIATION: If you don't have an air fryer, set the oven to 420°F (220°C, or gas mark 7) and bake the chickpeas for 18 to 20 minutes.

OceanofPDF.com

ACT 3

SPECTACULAR

SIDES & SALADS

The most memorable meals are a matter of balance. Although tongues will wag about the fabulous main course, the sides fill out the table and transform a single delicious dish into a fulfilling meal. What's more, the best side dishes can easily stand on their own as leaner, quicker meals. Something to be prepared for one or two. Simpler fare for a busy weeknight.

Sides and salads are not created equal, however. Salads are more easily made into a meal unto themselves. Though generally thought of as healthier options, such is not necessarily the case in this chapter, where flavor is paramount.

After all, Royal Tenenbaum, Henry Sugar, Monsieur Gustave, and Mr. Fox himself rarely sat down to an enviable feast wondering how the meal might benefit one's waistline or heart health. No. The motivation was almost unstintingly gastronomic. The only question was how well any particular dish would serve the fickle desires of the palate. (Calories be damned.)

Perhaps the most intriguing allure of the creations in this chapter, however, is their pure diversity. There really is something for every character—regardless of whether that individual is fictional or not (the assumption being that you, dear reader, are as real as the day is long).

Feeling a bit basic and craving a dose of hearty satisfaction? Indulge the simple pleasure to be had with robust, simple, and filling standards such as uniquely American French fries (Cerveceria Fries) or that timeless potluck classic baked beans (Fifty-Cent Baked Beans). Or opt for a more exotic take on traditional Americana such as the Milk-Stewed Corn on the Cob.

Pleasing as all these are on their own, the real creativity lies in how you mix and match them. Channel your inner Anderson. Direct your own production, an opus of exceptional food, by coordinating a symphony of flavors to elevate any dinner or event.

◃ ROSEMARY'S CARROTS

Rushmore Academy's first-grade teacher, Rosemary Cross, is ample proof that sometimes simple is best. Her sweet nature and lingering grief are uncomplicated, even as the lives that intersect hers are increasingly less so. This dish represents Rosemary's purity of character. The innate sweetness of the carrots is deepened by the roasting, just as Rosemary's kind disposition and compassion are distilled and intensified by the death of her husband. Delicately cut with a whisper of lemon essence and a dusting of salt, nothing else is needed to make a notable side dish that will be at home on any table.

SERVES 4

1½ pounds (680 g) baby (young) carrots, peeled and trimmed

2 tablespoons (30 ml) extra-virgin olive oil

1 tablespoon (1.7 g) finely chopped fresh rosemary
2 teaspoons minced garlic
½ teaspoon lemon pepper seasoning
½ teaspoon sea salt
Fresh rosemary sprigs, to garnish

1. Preheat the oven to 400°F (200°C, or gas mark 6). Line a baking sheet with parchment paper.
2. In a large bowl, toss the baby carrots with the olive oil, rosemary, garlic, lemon pepper, and salt until evenly coated. Spread the carrots in a single layer on the baking sheet.
3. Roast for 25 to 30 minutes, or until the carrots are tender and lightly caramelized.
4. Transfer them to a serving platter, garnish with rosemary sprigs, and serve.

◅ STARGAZER PICNIC POTATO SALAD

An essential element in the magic of Rhode Island's coast is the star-filled night sky, stunning in its simple beauty. You don't need Suzy Bishop's binoculars to see that wonderment, and you don't need to be a gourmand to realize the truly special nature of New Penzance's deceptively simple native potato salad recipe. As with the coastal night sky and the people of the island itself, the salad includes riveting contrasts; the flavor is blessed with uncomplicated spices and is as endlessly intriguing as the cosmos.

SERVES 6

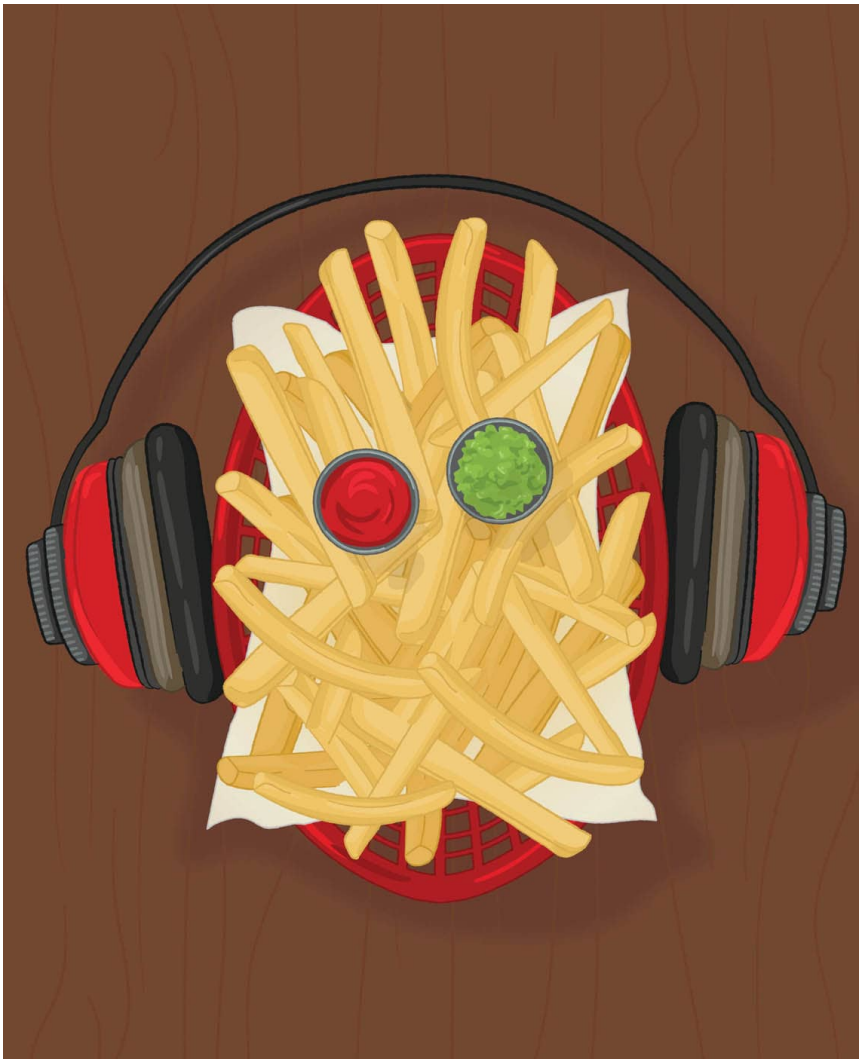
3 pounds (1.4 kg) new potatoes, halved

6 large eggs

1 cup (225 g) mayonnaise

1½ tablespoons (22 g) Dijon mustard
5 large dill pickles, finely diced
3 scallions, finely chopped
Sea salt, to taste
Freshly ground black pepper, to taste
Paprika, to taste

1. Place the potatoes in a large pot and cover with cold water. Bring to a boil over medium-high heat. Reduce the heat to medium and simmer until fork-tender, 12 to 15 minutes.
2. Drain the potatoes and rinse under cold water. Transfer to a large bowl and set aside to cool.
3. Place the eggs in a medium pot and cover them with cold water. Bring to a boil over medium-high heat. Cover and remove from the heat.
4. Let the eggs stand for about 10 minutes, then uncover and run them under cold water.
5. Peel the eggs and grate them into the cooled potatoes using a cheese grater. Add the mayonnaise, mustard, dill pickles, and scallions and stir to combine. Season with salt and pepper.
6. Refrigerate, covered, for about 2 hours to let the flavors meld. Sprinkle with paprika and serve.



◃ CERVECERIA FRIES

Few treats might take the sting out of the beating Dignan endures at the local Mexican bar featured in *Bottle Rocket* . . . but this twist on an American standard would certainly ease the pain. These bar fries are perfectly natural accompaniments to a medium-rare steak, a double-decker cheeseburger, or even a grilled chicken breast. That said, they can stand on their own, exceptional as a snack on movie night, when hanging with felonious friends, or while enjoying a sporting event such as a minibike race in yellow coveralls.

SERVES 4

FOR THE FRIES

4 large russet potatoes

3 cups (710 ml) vegetable oil

½ teaspoon cayenne pepper, to taste

Sea salt, to taste

FOR THE GUACAMOLE

2 ripe avocados

1 small plum tomato, diced

¼ small yellow onion, finely diced

1 small jalapeño pepper, seeded and finely chopped

Juice of 1 lime

2 tablespoons (2 g) chopped fresh cilantro

1 teaspoon minced garlic

Sea salt, to taste

FOR THE SALSA KETCHUP

½ cup (120 g) ketchup

¼ cup (60 g) salsa verde

1 tablespoon (15 ml) fresh lime juice

½ teaspoon chipotle chili powder

MAKE THE FRIES

1. Peel the potatoes and slice them into matchsticks using a mandoline or sharp knife.
2. Transfer the potatoes to a large bowl of cold water. Let them soak for at least 30 minutes. Drain and pat them completely dry with a clean kitchen towel or paper towels.
3. In a large, deep pot, heat the vegetable oil to 375°F (190°C). Line a baking sheet with paper towels.
4. Working in small batches, fry the matchsticks for 2 to 3 minutes, or until golden and crispy. Use a slotted spoon to transfer them to the prepared baking sheet to drain. While still hot, sprinkle with cayenne pepper, if using, and sea salt. Toss gently to evenly coat.

MAKE THE DIPS

1. In a medium bowl, mash the avocado for the guacamole to your preferred consistency. Add the tomato, onion, jalapeño, lime juice,

cilantro, garlic, and sea salt. Taste, and adjust the seasonings as needed.

2. In a separate small bowl, mix the ketchup, salsa verde, lime juice, and chili powder. Stir until completely incorporated. Taste and adjust the seasonings as desired.
3. Serve the fries hot, with the dips on the side in ramekins or small bowls.

◃ FIFTY-CENT BAKED BEANS

It's rumored that baked beans were invented in Boston, but these hearty basic legumes realized their better angels at a humble diner in Asteroid City, population eighty-three. The price is an unquestionable value, and even more so when you consider the comforting essence of this American standard. They could surely make an intrepid traveler feel as if a tiny space-oriented town was the center of the universe. Eat them as part of a lunchtime picnic or incorporate them as the foundation for a robust English-style breakfast.

SERVES 8

FOR THE PORK BELLY

2 pounds (910 g) pork belly, skin removed, fatty side scored in 1-inch (2.5 cm) squares

2 tablespoons (8 g) barbecue spice rub

1 tablespoon (14 g) canola oil
1¼ cups (295 ml) apple juice
½ cup (120 ml) bourbon
½ cup (120 ml) apple cider vinegar
¼ cup (60 g) packed dark brown sugar

FOR THE BAKED BEANS

4 slices thick-cut bacon, chopped
1 large sweet onion, finely diced
1 tablespoon (10 g) minced garlic
½ cup (120 ml) bourbon
4 cans (15 ounce [424 g]) navy beans, drained and rinsed
2 cups (500 g) barbecue sauce
½ cup (161 g) pure maple syrup
½ cup (170 g) molasses
1 tablespoon (17 g) Worcestershire sauce
2 teaspoons smoked paprika
½ teaspoon cayenne pepper, to taste
½ teaspoon dry mustard
Sea salt, to taste
Freshly ground black pepper, to taste

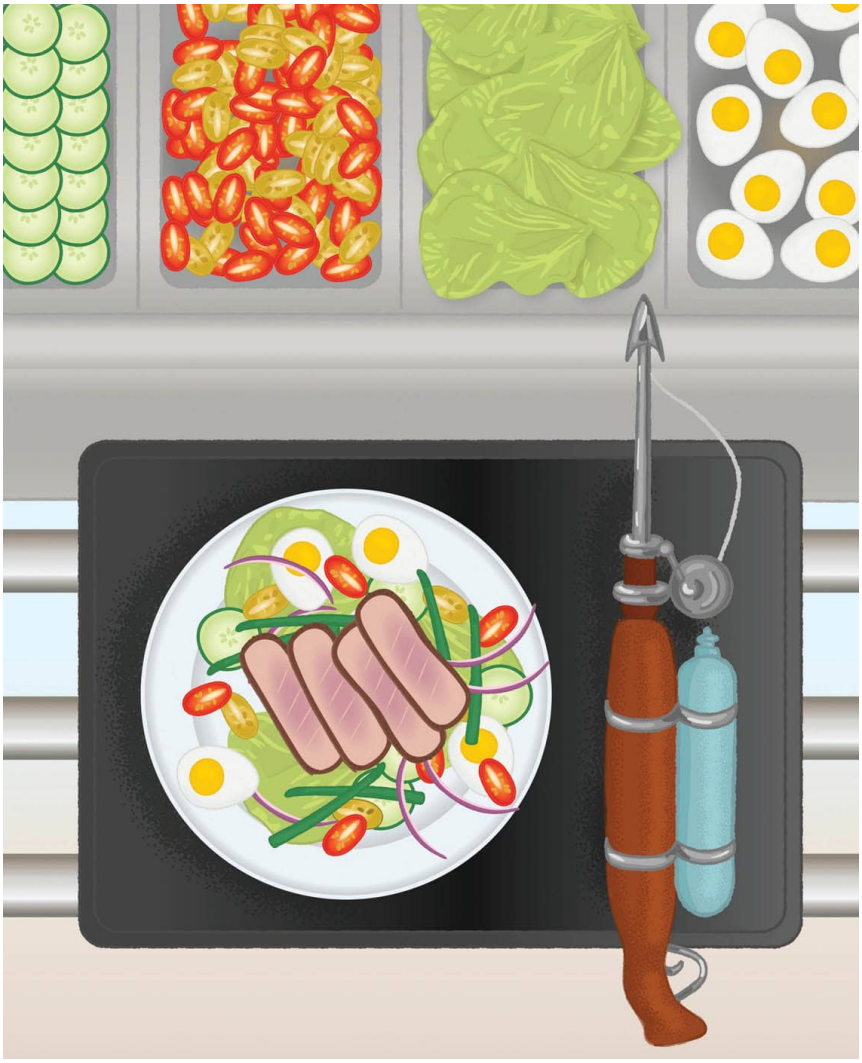
MAKE THE PORK BELLY

1. Preheat the oven to 325°F (165°C, or gas mark 3). Coat the pork belly all over with the barbecue spice rub.
2. In a large Dutch oven, heat the oil over medium-high heat until shimmering. Sear the pork belly, fat-side down, until deeply browned, about 5 minutes. Flip and sear the other side for 3 minutes.
3. Use tongs to transfer the pork belly to a plate. Lower the heat to medium and add the apple juice, bourbon, vinegar, and brown sugar, scraping up the browned bits. Bring to a simmer.
4. Return the pork belly to the Dutch oven, fat-side up. Cover and transfer the pot to the oven.
5. Cook for 2 to 2½ hours, basting occasionally, until the pork is fork-tender. If the liquid reduces too much, add more apple juice.

6. Once tender, remove the pork belly from the braising liquid (reserve the liquid) and let it rest for at least 10 minutes before cutting into bite-size pieces.

MAKE THE BAKED BEANS

1. In a large Dutch oven over medium heat, cook the bacon until crispy. Use a slotted spoon to transfer the bacon to a paper towel–lined plate.
2. Add the onion to the Dutch oven and sauté for 5 minutes, or until translucent. Add the garlic and sauté for 1 minute more.
3. Add the bourbon, stirring to deglaze the pan and scrape up any browned bits.
4. Add the beans, barbecue sauce, maple syrup, molasses, Worcestershire sauce, smoked paprika, cayenne, and dry mustard. Season with salt and black pepper to taste. Bring to a simmer and then reduce the heat to low. Cover and simmer for 15 minutes, stirring occasionally.
5. Stir the chopped pork belly and its braising liquid into the beans. Cover and return to low heat until the sauce thickens and flavors deepen, about 45 minutes. Stir occasionally.
6. Serve warm, garnished with the crispy bacon bits.



◃ BELAFONTE SALAD NIÇOISE

Steve Zissou may have let the resplendent Jaguar Shark swim away unscathed, but open-water tuna, assumedly, remained fair game on the way back up to the *Belafonte*. Although it will forever remain a mystery what a Jaguar Shark actually tastes like (and perhaps that's commendable), it is utterly common knowledge that fresh tuna is fantastically delectable. That slightly meaty flavor is accentuated here with a classic vinaigrette à la Zissou and a complement of fresh vegetables and greens.

SERVES 4

FOR THE VINAIGRETTE

⅓ cup (79 ml) extra-virgin olive oil

3 tablespoons (45 ml) white wine vinegar

1 tablespoon (15 g) Dijon mustard
1 teaspoon minced garlic
1 teaspoon fresh lemon juice
½ teaspoon dried thyme
½ teaspoon smoked paprika
Sea salt, to taste
Freshly ground black pepper, to taste

FOR THE SALAD

12 ounces (340 g) baby potatoes, washed and halved
6 ounces (171 g) fresh green beans, trimmed
1 pound (455 g) fresh ahi or yellowfin tuna loin, cut into 4 steaks
1 tablespoon (15 ml) extra-virgin olive oil
½ teaspoon sea salt
¼ teaspoon freshly ground black pepper
2 heads butter lettuce, leaves separated, washed, and patted dry
1 pint (298 g) cherry tomatoes, halved
1 small English cucumber, halved lengthwise and thinly sliced
½ small red onion, thinly sliced
4 hard-boiled eggs, halved
¼ cup (35 g) Kalamata olives, pitted
4 anchovy fillets, optional
2 tablespoons (8 g) chopped fresh dill
2 tablespoons (8 g) chopped fresh tarragon
1 tablespoon (2.5 g) chopped fresh basil

MAKE THE VINAIGRETTE

In a large sealable glass container, whisk together the oil, vinegar, mustard, garlic, lemon juice, thyme, paprika, salt, and pepper for the vinaigrette. Taste and adjust the seasonings as needed. Cover and refrigerate until ready to use.

MAKE THE SALAD

1. Bring a medium saucepot of salted water to a boil over medium-high heat. Add the baby potatoes and cook until fork-tender, 8 to 10 minutes. Transfer to a small bowl with a slotted spoon.

2. In the same water, blanch the green beans for 3 minutes. Drain and transfer them to an ice bath (half-and-half mixture of ice and cold water in a large bowl).
3. Pat the tuna steaks dry with a paper towel and rub all over with the olive oil. Sprinkle all over with the salt and pepper.
4. Heat a large nonstick or cast-iron skillet over high heat until very hot. Sear the tuna steaks for 1 to 2 minutes per side. The centers should still be rare.
5. Transfer the steaks to a plate and let them rest for 5 minutes before slicing them thinly against the grain.
6. Arrange the butter lettuce leaves as the base on a large serving platter or on four individual plates.
7. Toss the potatoes, green beans, tomatoes, cucumber, and onion with half of the vinaigrette, then spread the vegetables evenly on top of the lettuce.
8. Scatter the egg halves and olives over the salad. Gently arrange the seared tuna slices on top.
9. Garnish with the anchovy fillets (if using) and sprinkle with the dill, tarragon, and basil. Drizzle with the remaining vinaigrette and serve immediately.

◃ ETHELINE'S SAUTÉED WILD MUSHROOMS

Although Royal tends to grab the spotlight, Etheline is the true powerhouse Tenenbaum. She is the undisputed head of the clan, a quiet but strong woman who keeps the family as close to even keel as a collection of wildly free-spirited, quirky, independent thinkers can be kept. This recipe pays tribute to that stylishly understated *grande dame*. The recipe intriguingly combines the most unpretentious, earthiest fungi with ethereal flavorings that include heavenly truffle oil. That combination is what makes this scintillating side dish so very much like its namesake matriarch, and just as alluring.

SERVES 4

6 tablespoons (85 g) unsalted butter, softened, divided

2 tablespoons (28 ml) truffle oil

½ teaspoon soy sauce

2 tablespoons (30 ml) extra-virgin olive oil

1½ pounds (680 g) mixed wild mushrooms (such as shiitake, oyster, trumpet, cremini, or porcini), trimmed and brushed clean

2 shallots, finely minced

2 teaspoons minced garlic

⅓ cup (80 ml) mushroom or vegetable stock

1 teaspoon minced fresh thyme

Sea salt, to taste

Freshly ground black pepper, to taste

1 tablespoon (4 g) minced fresh parsley

1. In the bowl of a stand mixer fitted with a paddle attachment, or in a medium bowl if using a hand mixer, beat 4 tablespoons (56 g) of the butter on low, until creamy. Drizzle in the truffle oil and soy sauce. Beat until fully incorporated. Transfer to a sealed container and refrigerate for at least 20 minutes before serving.
2. In a large skillet over medium-high heat, heat the olive oil and remaining butter until melted and combined. Add the mushrooms in a single layer and cook undisturbed for 4 minutes, until lightly browned. Stir and cook for another 4 minutes, or until they release their moisture.
3. Add the shallot and sauté for about 2 minutes, until they are translucent. Add the garlic and toss to coat the mushrooms. Sauté for 1 minute more, or until fragrant.
4. Deglaze the pan with the stock and let it reduce for 2 minutes, scraping up any browned bits. Add the thyme.
5. Reduce the heat to low, and stir in half the truffle butter, stirring constantly to emulsify the sauce. Add more truffle butter as desired. Save and use any remaining truffle butter on crusty country bread or on your favorite pasta.
6. Taste and season with salt and pepper as needed. Dust with the parsley and serve hot.

◃ PURLOINED CHICKEN SALAD

Let it never be said that stolen chicken is more flavorful. However, that does sound very much like the type of self-justifying thing that the Fantastic Mr. Fox might postulate. After all, he did ask how a fox could be happy without a chicken in its teeth. Dive into this particular recipe, capped by crisp green apple, and you'll be inclined to agree. You don't need to be a fox to realize this is just simply cussing good.

SERVES 4

2 tablespoons (30 ml) avocado oil

1 teaspoon garlic powder

1 teaspoon smoked paprika

1 teaspoon Italian seasoning

½ teaspoon sea salt, plus extra to taste
¼ teaspoon freshly ground black pepper, plus extra to taste
1½ pounds (680 g) boneless, skinless chicken thighs
¼ cup (59 ml) extra-virgin olive oil
2 tablespoons (30 ml) apple cider vinegar
1 teaspoon Dijon mustard
1 teaspoon honey
½ teaspoon minced garlic
1 small red bell pepper, seeded and finely diced
2 ribs celery, thinly sliced
¼ cup (35 g) Kalamata olives, sliced
¼ cup (37 g) crumbled feta cheese
¼ cup (27.5 g) chopped toasted almonds
2 tablespoons (2.6 g) chopped fresh parsley
2 large green apples, cored and shredded
2 tablespoons (30 ml) fresh lemon juice

1. Preheat the oven to 400°F (200°C, or gas mark 6). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the avocado oil, garlic powder, paprika, Italian seasoning, salt, and black pepper.
3. Pat the chicken thighs dry with paper towels. Add them to the bowl and toss until evenly coated.
4. Transfer the chicken to the baking sheet. Roast for 20 to 25 minutes, or until the chicken reaches an internal temperature of 165°F (75°C).
5. Remove and let the chicken rest for 5 minutes.
6. While the chicken is resting, whisk together the olive oil, vinegar, mustard, honey, and garlic in a small bowl for the dressing. Taste and season with salt and pepper as necessary. Set aside.
7. Chop the chicken into bite-size pieces and transfer to a large bowl. Add the bell pepper, celery, olives, feta cheese, almonds, and parsley.
8. Pour the dressing over the salad. Toss gently until completely coated and mixed. Cover and refrigerate the salad for at least 30 minutes to let the flavors meld.

9. In a medium bowl, toss the shredded apple with the lemon juice until coated. Evenly divide among four plates. Top each with a generous scoop of the chicken salad and serve.

◃ MILK-STEWED CORN ON THE COB

Only Wes Anderson could convincingly turn humble corn into a subtle yet powerful leitmotif. Pay attention and you'll notice that not only does the young orphan Sam smoke a corncob pipe (well, pretend to anyway), but Scoutmaster Ward's camp magazine of choice is titled *Indian Corn*. This recipe pays tribute to the theme, with a unique preparation that infuses corn on the cob with silky, buttery flavor. It creates a luxuriant stage that is ripe for a dusting of the wonderfully piquant Tajín spice blend—or substitute your own preferred bold spice mix or simply a sprinkling of flavored salt.

SERVES 4

FOR THE CORN

3 cups (705 ml) water (or enough to cover)

1¼ cups (295 ml) whole milk

⅓ cup (80 ml) heavy cream
⅓ cup (75 g) unsalted butter, cubed
3 tablespoons (45 g) light brown sugar
2 cloves garlic, peeled and halved
1 teaspoon sea salt
½ teaspoon freshly ground black pepper
4 ears corn, husks and silk removed

FOR THE TAJÍN BUTTER

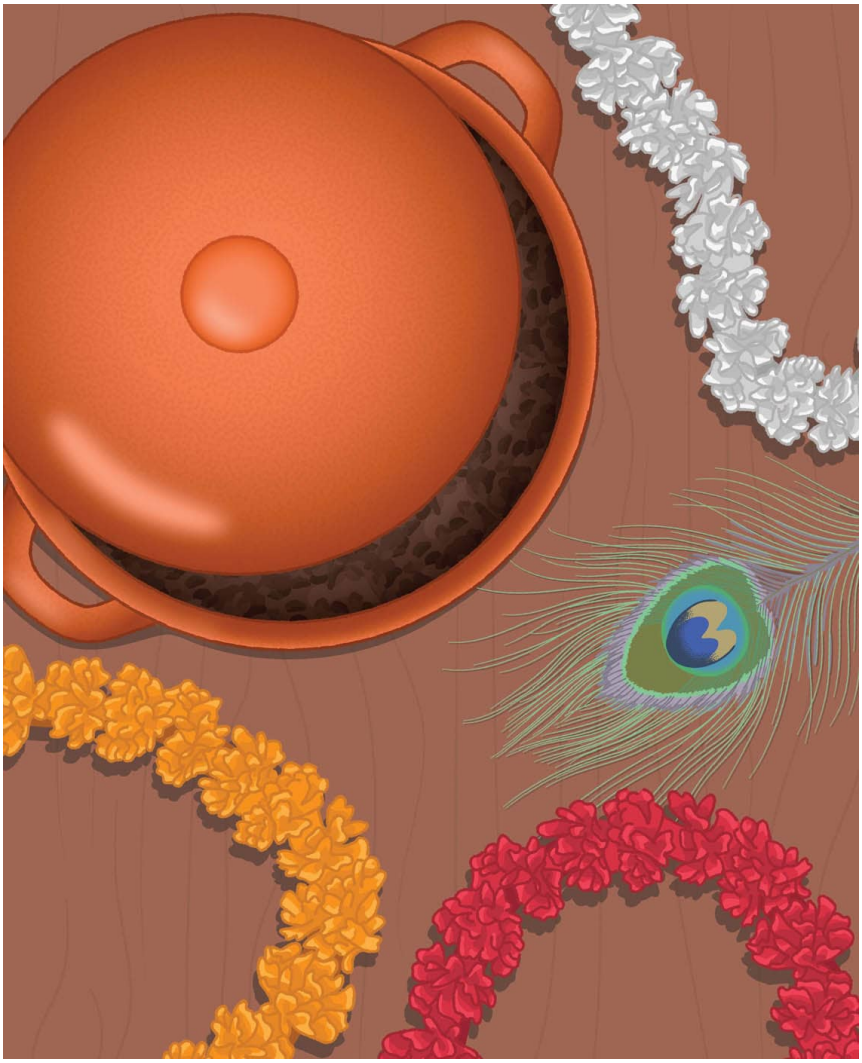
½ cup (112 g) unsalted butter, softened
1 teaspoon Tajín seasoning, to taste, plus extra for serving
Zest of 1 lime
Juice of ½ lime (reserve the other half of the lime for garnish)
1 scallion, green part only, chopped
Lime wedges

MAKE THE CORN

1. In a large stockpot over medium-high heat, combine the water, milk, heavy cream, butter, brown sugar, garlic, salt, and black pepper. Bring to a gentle boil. Stir until the butter melts and the sugar dissolves.
2. Add the corn, reduce the heat to low, and simmer for 8 to 10 minutes, or until the corn is fork-tender.

MAKE THE TAJÍN BUTTER

1. While the corn is cooking, combine the butter, Tajín, lime zest, and lime juice in a small bowl. Whisk until thoroughly mixed and smooth. Taste and adjust the seasonings as needed.
2. Slather the Tajín-lime butter over the warm corn. Dust with extra Tajín and the chopped scallions. Garnish with lime wedges and serve.



◃ GURDWARA LENTIL SOUP

The Darjeeling Limited is just one part of a profound journey through life, death, and grief that the Whitman brothers share. They've chosen India as the pot for that stew of emotions, and it's an enlightened choice. Peter Whitman aptly notes, in his love for the country, that it smells "kind of spicy." That describes this soup, as well. The name derives from a combination of the legume that serves as a base for a rich combination of spices both subtle and loud, and the term for a Sikh house of worship that the brothers visit.

SERVES 4 TO 6

1¼ cups (215 g) whole black gram (urad dal), rinsed and soaked for at least 4 hours, or overnight

5 cups (1175 ml) water

1 tablespoon (20 g) ginger-garlic paste
1 teaspoon salt
1 teaspoon ground turmeric
1 teaspoon chili powder
3 tablespoons (42 g) ghee or unsalted butter, divided
1 teaspoon cumin seeds
2 small sweet onions, finely chopped
1 can (14.5 ounces [411 g]) diced tomatoes, drained
1 teaspoon garam masala
1 teaspoon ground coriander
1 teaspoon smoked paprika
¼ teaspoon sea salt
⅓ cup (5 g) chopped fresh cilantro
Cooked basmati rice or naan bread

1. In a large pot over medium-high heat, combine the lentils, water, ginger-garlic paste, salt, turmeric, and chili powder.
2. Bring to a boil, and then reduce to low. Simmer, stirring occasionally, until the lentils are soft and creamy, about 40 minutes. Lightly mash the lentils with a spoon to thicken the soup.
3. Make the tadka while the urad dal cook. In a small skillet over medium heat, heat 2 tablespoons (28 g) of the ghee or butter. Add the cumin seeds and sauté until fragrant, about 30 seconds.
4. Stir in the onions, and sauté until golden brown, about 7 minutes. Add the tomatoes, garam masala, coriander, paprika, and sea salt. Cook until the tomatoes soften, about 6 minutes.
5. Add the tadka mixture to the lentils, and simmer for 10 minutes more over low heat, just until the flavors blend. Stir in the cilantro and remaining butter. Serve hot, with basmati rice or naan bread.

DIRECTOR'S NOTE: Urad dal is but a humble pulse, more commonly known (in the United States, at least) as black lentils. The name is a tad misleading. First, urad dal is not—to be precise—a lentil; it is more accurately described as a bean, a relative to the mung bean. Second, it is most often sold "split," meaning the beige interior is shed of the ebony skin. So, what is also known as "black gram" usually appears a fetching creamy off-white in the bag. One of life's great ironies. In this recipe, though, the lentils are used whole. Substitute red or brown lentils if desired.

INTERMISSION

Sadly, you will never savor a meal at the Café Sans Blague frequented by the young students in *The French Dispatch*. You can't sip a martini courtesy of the vending machine that stands outside the manager's office in Asteroid City or overindulge your appetites at a bacchanal in Mr. Henry's headquarters.

You can, however, enjoy a refreshing libation and a rejuvenating bite inside the real incarnation of Wes Anderson's magnificent mind's eye. That experience simply requires a flight to Italy, a train to Milan, and a short taxi ride to Bar Luce, the brick-and-mortar Italian café where art meets life.

Bar Luce was designed by Anderson in his distinctive visual style. Anderson used as his inspiration mid-century Milan—including the architecture, art, and Italian cinema of the time. The effect is both comforting and transporting.

The bar café is a wonder inside a wonder. Although spacious, it is nestled inside the entrance to the iconic Milanese culture and arts center Fondazione Prada. The café is a fitting addition to a building that is itself a visual period feast designed by legendary architect Rem Koolhaas.

Anderson's thoughtfully designed, high-ceilinged space entices patrons with timeless pastels dominated by an elegant, calming green and

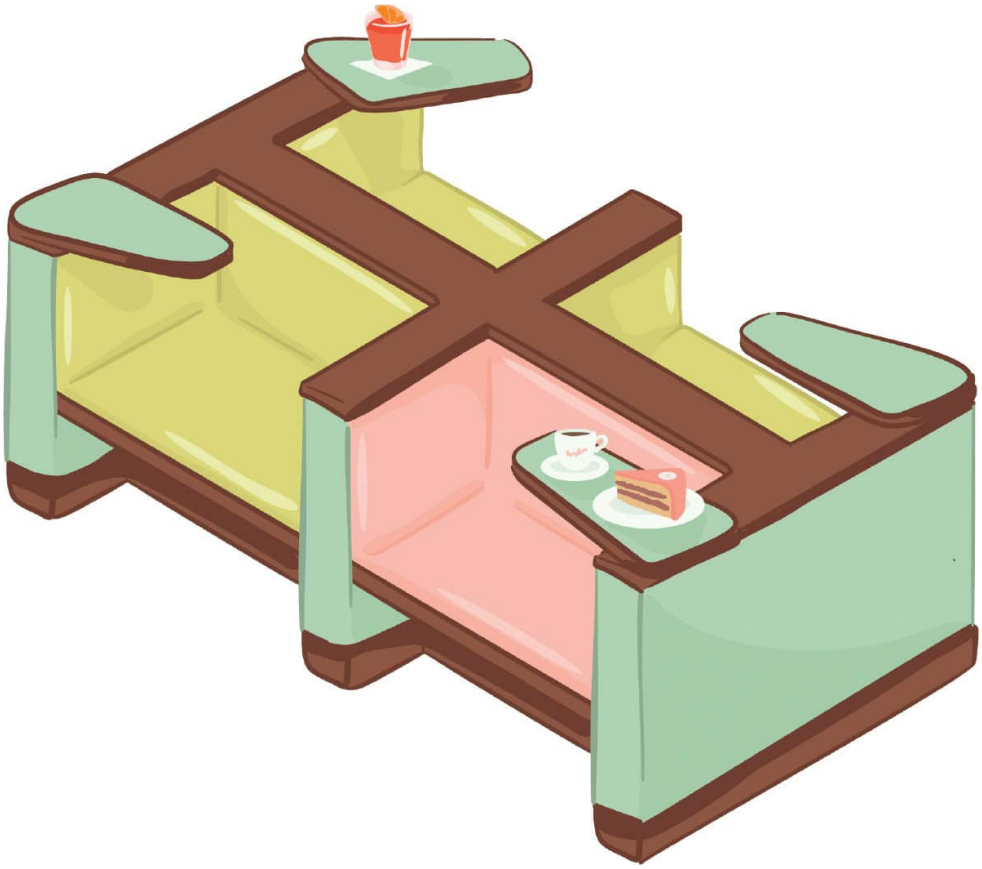
complementary faded cherry blossom pink. Formica, chrome, and wood abound. Detailed geometric wallpaper and a speckled terrazzo floor add visual interest and conspire to create a warm and welcoming environment. The space is clean and well lit and, typical of Anderson's movie sets, marked by symmetry and visual balance.

Of course, any Anderson-designed interior would be bereft without the auteur's signature wit and quirkiness. Those take the form of two custom pinball machines and a retro jukebox in Bar Luce. Drop a coin in the slot and you can ply the bumpers in Steve Zissou's undersea world, or select 016 to enjoy Bruno Martino's "Dracula Cha Cha Cha." (Almost certainly a musical favorite of Margot Tenenbaum.)

Bar Luce was a personal passion project for Wes Anderson. He hoped to create a place, an environment, that invites lingering. He envisioned a bar and café where he could see himself sitting, writing, thinking, eating, and drinking not one night in seven, but five days out of six.

He succeeded. There isn't a bad seat in the house.

Of course, food and drink are central to even the most eye-catching bar café, and Bar Luce is no different. Anyone who slides into one of the comfy booths or parks at one of the carefully spaced tables can order from among a long list of classic cocktails, such as the French 75, Moscow Mule, or Sazerac. Pair your drink with a selection of snacks or, if your tastes run to the *dolce vita*, one of the many temptingly sweet Italian baked goods on offer in the glass-fronted case. Eat slowly; the moment you walk out the door always comes far too soon.



MID-CENTURY SEATING AT BAR LUCE

OceanofPDF.com

ACT 4

チップルズ Tipples

と and

クアッフス Quaffs

Wes Anderson's many unforgettable characters exhibit uniquely quirky personalities that are always intoxicating, inevitably refreshing, and endlessly interesting. In that respect, the beverages in this chapter are much like the characters themselves.

With the exception of two milder potions (this book does, after all, cater to all ages and inclinations, from the minor or teetotaler to the prodigious partier), the drinks in this chapter are meant as superbly fulfilling additions to any happy hour. The inspiration for each libation is drawn from a memorable individual or situation (are there any other types?) in a given Anderson movie.

Cocktails, like food, often serve as understated but essential signifiers in an Anderson script. From the exotic seaside associations indelibly linked to Steve Zissou's signature Campari-and-soda on the rocks to the sheer decadence intimated by the exceptional Champagne the refined Monsieur Gustave regularly sips, the concoctions reveal essential traits of both players and settings. They are crucial plot props.

Even the absurd finds expression in what fills a glass on set. Consider the bizarre yet charming vending-machine martinis so many of Asteroid City's stalwarts sip as balm to their unexpected imprisonment.

Just as in the films themselves, all manner of liquid refreshment is aptly represented throughout this chapter's lineup. They were developed with a focus on doing justice to the maestro's unique visual sense. You'll detect a loving tribute, for instance, in the faded Curaçao blue of The Cure (for Dog Flu) and the pale blood red of the cherry simple syrup marking Bottle Rocket with a Splash.

Beyond the superficial, these creations are characters in and of themselves. There are winter warmers that buoy the soul against fierce cold and dark days. Some exhibit light-as-gossamer natures that make them ideal companions with whom to share the sparkling remnants of a fading spring sun. Perhaps you enjoy the strong, reassuring charm of Mr. Whiskey. If so, the Mad Max will no doubt pique your interest and captivate you from the first sip. Prefer the flightier, more social disposition of gin or vodka? You're sure to find bliss in a healthy pour of Henry's Concentration.

Drink as you see fit: Seek comfort, indulge a celebration, or slide into an escape. Follow whatever urge or muse guides you to the bottom of the

glass, but with caution. Remember that we are all architects of our own joys . . . or sorrows as the case may be.

◃ THE MAD MAX

Max Fischer is not the first young man to use strong drink as salve for a broken heart. As he discovers, it is far from a cure. The fifteen-year-old Rushmore Academy playwright turned to a whisky-and-soda to celebrate the successful staging of his latest creative effort and mourn a romance that was not to be. This cocktail pays tribute to that moment, with a bittersweet combination of smooth, smoky scotch and the sharp sting of angostura bitters. A splash of Cointreau adds a pleasant, faint hint of orange that creates a vague but persistent and alluring memory. Much like unrequited young love.

SERVES 1

1½ ounces (43 ml) blended scotch

½ ounce (15 ml) angostura bitters

Splash Cointreau
2 ounces (60 ml) club soda
Lemon twist, to garnish

Combine the scotch, bitters, and Cointreau in a cocktail shaker filled with ice. Shake for 20 seconds and pour into a rocks glass over 2 or 3 cubes of ice. Add club soda to fill, stir briefly to combine, and garnish with a lemon twist.

◃ THE OYSTER SHOT

Filling *The French Dispatch*'s pages with sparkling prose was no easy task. The gritty nature of the Fourth Estate requires a steely resolve and admirable recuperative powers. Reporters and writers tend to labor deep into early morning on a given vexatious piece of wordsmithing. That often requires a cocktail or three to keep the creative juices flowing. And thus, hangovers are an occupational hazard. This simple, time-tested remedy involves a head-clearing blend of hot spices and salt and a blast of rejuvenating nutrients.

SERVES 1

FOR THE COCKTAIL SAUCE

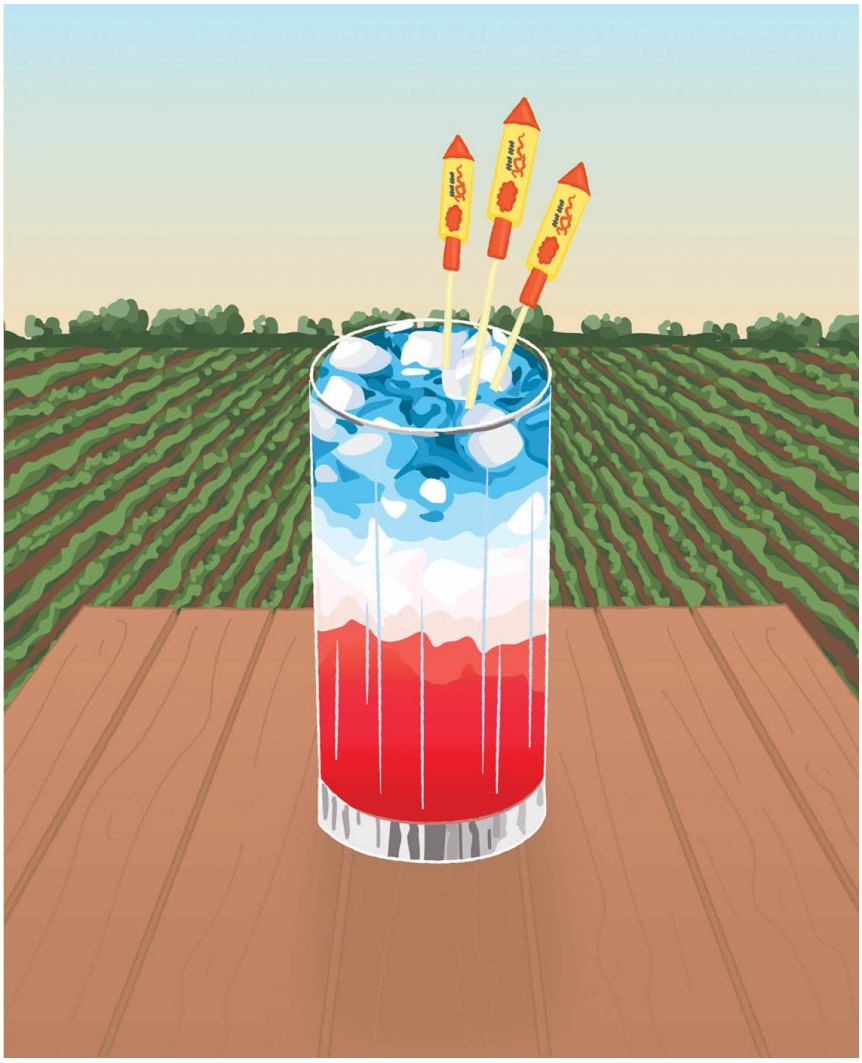
2 teaspoons ketchup

½ teaspoon Worcestershire sauce

½ teaspoon cream-style horseradish sauce
¼ teaspoon hot sauce, to taste
Splash lemon juice
Salt, to taste
Pepper, to taste

FOR THE COCKTAIL
1 fresh oyster
1½ ounces (43 ml) lemon vodka

1. In a small bowl, whisk together all the ingredients for the cocktail sauce until well combined.
2. In a shot glass, combine the oyster and lemon vodka. Top with the cocktail sauce. Close your eyes, imagine you're Arthur Howitzer Jr. after a long, brutal night of editing, and throw it back!



◃ BOTTLE ROCKET WITH A SPLASH

The titular scene in the movie *Bottle Rocket* involves Dignan firing off actual bottle rockets in an ironic gesture of fun as he struggles with profound frustration and dejection. The rockets are his attempt at a mood stabilizer; this cocktail has similar intentions. The complex recipe creates a multicolored drink that is efficacious relief from summer heat and a jubilant celebration in a glass ideally suited to a Fourth of July party. The simple syrup can be flavored with just about any fruit and will keep for several weeks refrigerated. The twin explosions of flavor and boozy bang ensure the drink lives up to its name and Dignan's inspiration.

SERVES 1

FOR THE CHERRY SIMPLE SYRUP

1 pound (455 g) pitted, dark, sweet cherries, fresh or frozen

1 cup (200 g) granulated sugar

½ cup (120 ml) water

Splash lemon juice

FOR THE COCKTAIL

1 cup (140 g) crushed ice, divided

1½ ounces (43 ml) vodka

½ ounce (12.5 ml) fresh lemon juice

½ ounce (15 ml) cherry simple syrup

¾ ounce (21 ml) Blue Curaçao

Splash club soda

Black Amarena cocktail cherries, to garnish

MAKE THE CHERRY SIMPLE SYRUP

1. In a large saucepan over medium-high heat, combine the cherries, sugar, water, and lemon juice. Cook, stirring occasionally.
2. As the cherries soften, crush them with a serving spoon or potato masher. Reduce the heat to a simmer and crush the cherries even more as they cook.
3. Simmer for about 10 minutes, or until thickened and emulsified. Strain into a container, seal, and refrigerate until using. (Reserve the crushed cherries to flavor sparkling water or to use in baked goods.)

MAKE THE COCKTAIL

1. Remove about one-third of the ice and set aside. Divide the remaining ice into two equal portions, and transfer to small bowls.
2. Divide the vodka and sprinkle equal amounts over the two bowls of ice. Do the same with the lemon juice. Drizzle one bowl with the cherry simple syrup, and the second with the Curaçao.
3. Transfer the cherry ice to the bottom of a pint glass. Layer the reserved ice over the top. Top with the Curaçao ice, and finish with the splash of club soda. Stir, garnish with dark cocktail cherries, and serve with a long straw.

◃ HENRY'S CONCENTRATION

Henry Sugar is made wonderful through a meditative practice and single-minded focus that eventually allows him to see through solid objects and accumulate a vast fortune. One could say this insight led to a blossoming of compassion, which in turn prompted Henry to help a great many in need. The cocktail that bears his name contains the potential to boost consciousness in the same way. In fact, British variations of this cocktail are often referred to as "sharpeners," meant to begin an evening without dulling the mental focus. As a cocktail, it is like Henry in the latter years of his life: simple, sweet, and eminently pleasant.

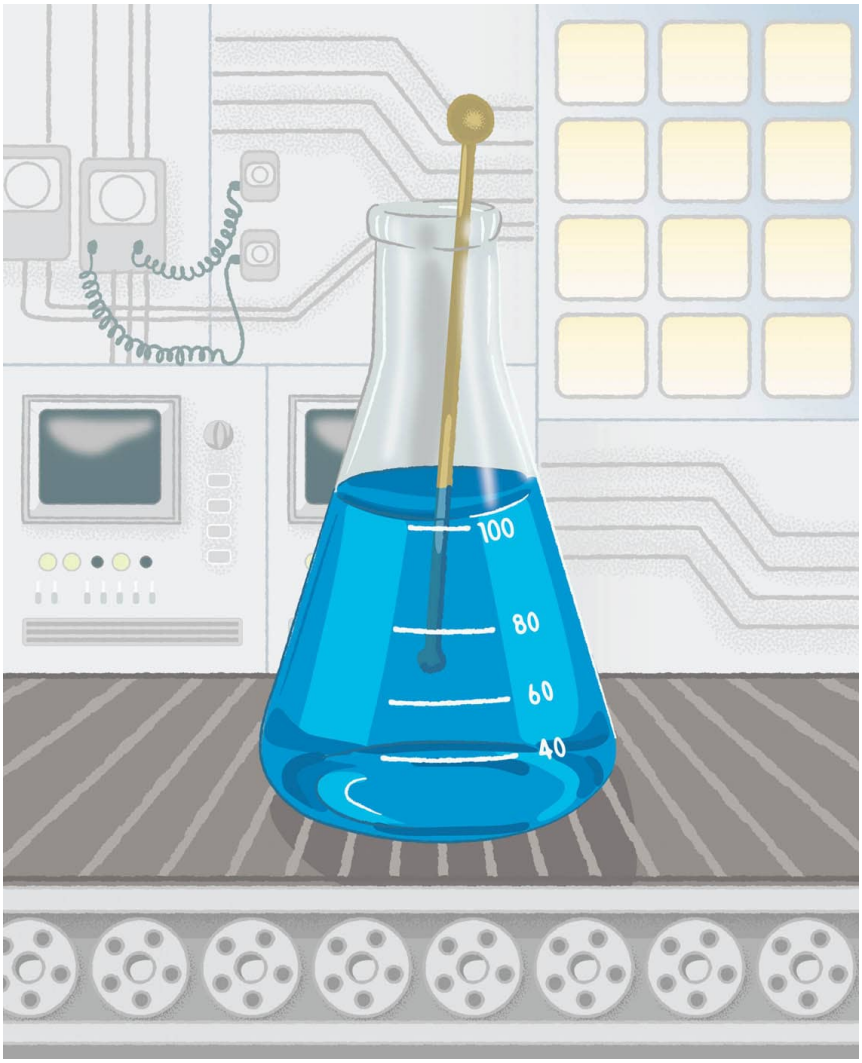
SERVES 1

1½ ounces (43 ml) premium gin

¾ ounce (21 ml) sweet vermouth

Dash of orange bitters
Lemon twist, to garnish

Combine the gin, vermouth, and bitters in a shaker filled with ice. Shake for 15 to 20 seconds. Strain into a chilled coupe, garnish with the lemon twist, and serve.



◃ THE CURE (FOR DOG FLU)

Pity the poor canines relegated to the derelict confines circumscribed by the shores of the Isle of Dogs. Life there was brutal, compassion was in short supply, and the worst misery of all? It was needless suffering because Professor Watanabe's cure could have eradicated dog flu. Don't put yourself through such pointless agonies; the antidote for your own brutal day is only a cocktail shaker away. It's simply a matter of carefully combining components in precise amounts—a kiss of floral freshness, the hint of lemon, and the bite of alcohol and citrus—to make a flavorful dose of medicine for whatever happens to ail you.

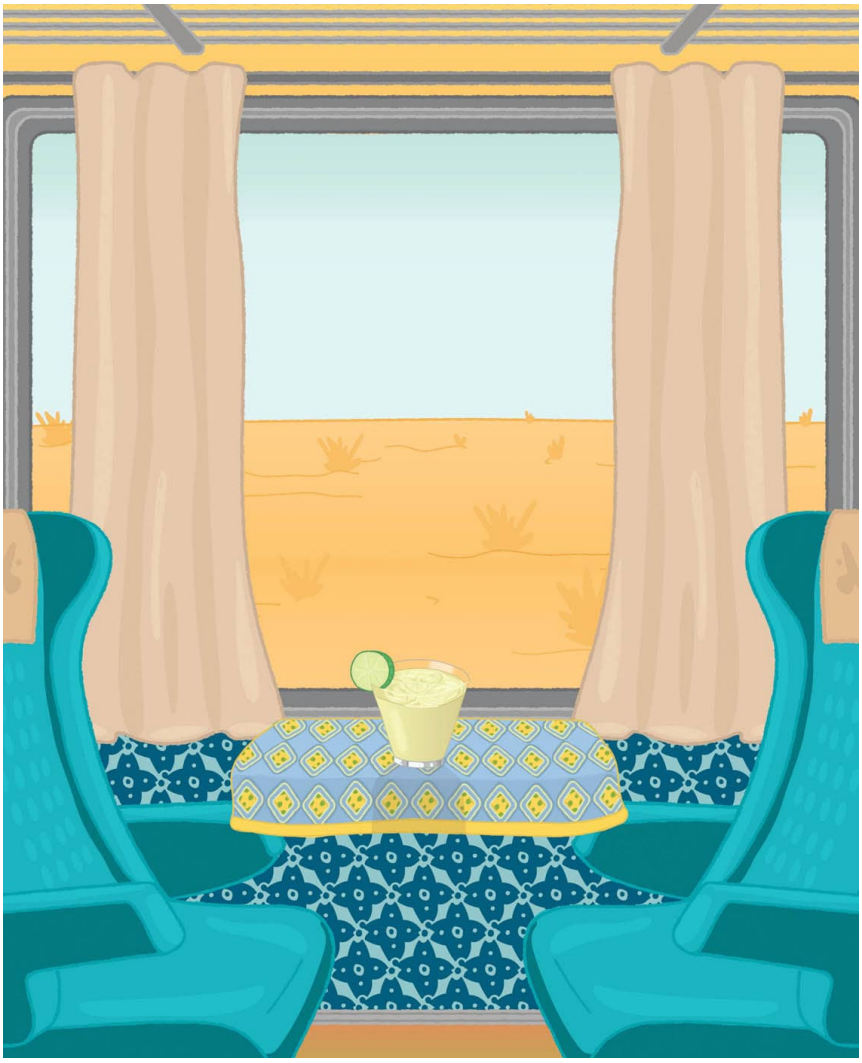
SERVES 1

4 ounces (120 ml) aloe vera juice

1½ ounces (43 ml) Blue Curaçao

½ ounce (15 ml) lemon vodka
½ ounce (15 ml) elderflower liqueur
Orange slice, to garnish

Combine the aloe vera juice, Blue Curaçao, lemon vodka, and elderflower liqueur in a cocktail shaker filled with ice. Shake for 20 seconds and pour over ice in a highball glass. Garnish with the orange slice and serve.



◃ SWEET LIME MOCKTAIL

The Darjeeling Limited was not air-conditioned, so the oppressive midday Indian heat could only be combated with a refreshing, chilled citrus beverage. The version here is unique but every bit as rejuvenating as any to be found on a trip through that land of enchantment. It joins a venerable tradition of nonalcoholic beverages. All are based on the fruit native to northern India: the mosambi. In the States, the fruit is known as sweet lime inasmuch as it is known at all. It's worth becoming more familiar. One sip of this restorative concoction, and the jolt of tartness and mint will make any summer day seem instantly ten degrees cooler.

SERVES 2

1 cup (235 ml) fresh mosambi (sweet lime) juice, chilled

1 cup (235 ml) pineapple juice, chilled

Splash of lemon juice, chilled

2 tablespoons (12 g) chopped fresh mint

½ cup (120 ml) club soda, chilled

Fresh mint sprigs, to garnish

Combine the mosambi juice, pineapple juice, and lemon juice in a cocktail shaker filled with ice. Shake for 20 to 30 seconds. Divide the chopped mint between two Nick and Nora or cosmopolitan glasses. Muddle the mint and pour in the cocktail. Top with cold club soda to the rim and gently stir. Garnish with mint sprigs and serve.

DIRECTOR'S NOTE: Not all limes are created equal. The mosambi, commonly called the sweet lime, is just that: a sweeter version of the green-skinned fruit so ubiquitous in tropical locales. Native to southern Iran, this cocktail addition is remarkably refreshing and tempers the fruit's tartness with a delicate natural sweetness. However, you can substitute fresh lime juice in this drink.

◃ MOTEL ROOM MARGARITAS

Anthony Adams made cocktail magic with little more than a heart full of love, a bucketful from the ice machine, and a booze-filled blender. He proved beyond a shadow of a doubt that humble environs should never limit the celebration of life's joys. It's a lesson well learned. This upscale version of Anthony's serviceable motel-room cocktail is ideal for making and honoring the intoxicating nature of a budding romance. The more complex and unadulterated mezcal replaces the traditional tequila, and the combination of fresh citrus and agave creates a deeper flavor than the more traditional version of this classic.

SERVES 4

8 ounces (235 ml) mezcal

4 ounces (120 ml) Cointreau

3 ounces (90 ml) fresh lime juice
2 ounces (59 g) agave syrup
Lime wedge
Kosher salt
4 lime wheels, to garnish

1. Combine the mezcal, Cointreau, lime juice, and agave syrup in a blender and fill with ice to just above the top of the liquid. Blend on the crush setting for about 15 seconds, or until a uniform texture.
2. Rim four margarita coupes with the lime wedge and dip in a plate of kosher salt. Divide the blender contents among the glasses and garnish each with a lime wheel.

◃ THE ROYAL NEGRONI

This drink is the spirit form of the Tenenbaum family's irrepressible patriarch. Much like Royal himself, this version of the classic Italian cocktail suppresses a subtle bitterness with a rich, layered sweetness, adding a smidge of effervescence to lighten the experience. This particular variation substitutes complex rum for the traditional gin. It's just the thing for recovering from broken hearts, dashed aspirations, and too much mordant domestic drama. Enjoy it as you would Royal's companionship: in moderation.

SERVES 1

1 ounce (28 ml) light Jamaican rum

1 ounce (28 ml) Campari

1 ounce (28 ml) sweet vermouth

Dash angostura bitters
Splash club soda
Orange twist, to garnish

Combine the rum, Campari, vermouth, and bitters in a cocktail shaker filled with ice. Shake for 20 seconds and strain into an ice-filled rocks glass. Top with the club soda, garnish with an orange twist, and sip while pondering the many and varied convolutions of family life.

◃ CHOCOLAT CHAUD AVEC CAFÉ

A cold Parisien morning can make a cruel beginning to the day. In winter, the sun hangs low and hides behind a pall of clouds. The chill mocks the thickest of coats and hats. Spring seems unimaginably far away as the Tuileries are dead, empty fields. But journalism lies dormant in no season, so the intrepid souls who man the various desks at *The French Dispatch* turn to this wonderful beverage as an antidote to the ennui in Ennui-sur-Blasé. This variation includes a soupçon of caffeine to fortify one's resolve against the harshest of winter mornings.

SERVES 2 TO 3

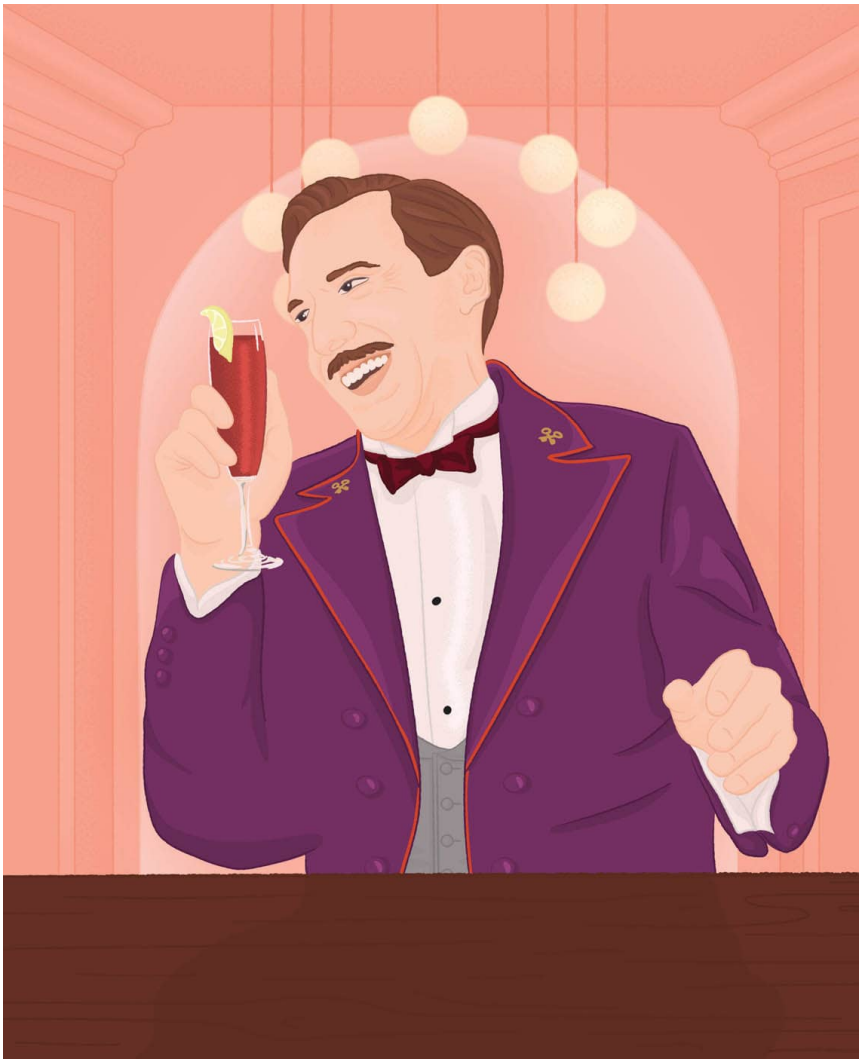
2 cups (475 ml) whole milk

1 cinnamon stick

½ teaspoon pure vanilla extract

1 tablespoon (5 g) unsweetened cocoa powder
½ teaspoon granulated sugar
½ teaspoon espresso powder
Pinch salt
3½ ounces (100 g) 70 percent cocoa chocolate, chopped
Whipped cream, to garnish

1. In a large saucepan over medium-high heat, combine the milk, cinnamon, and vanilla. Bring to a boil, and then reduce to a simmer. Cook for 10 minutes, stirring constantly.
2. Turn off the heat and remove the cinnamon stick. Stir in the cocoa powder until emulsified. Strain the mixture and return to a clean saucepan over low heat.
3. Add the sugar, espresso powder, salt, and chocolate pieces. Whisk gently but steadily until smooth. Serve at once in a mug garnished with a generous mound of whipped cream, if desired.



◃ THE BRUT ELEGANCE

There is no occasion in life for which Champagne is inappropriate. As the denizens of the Grand Budapest Hotel can attest, that includes heartbreak and even death itself. This creation elevates the classic French 75 cocktail to something more fitting of the type of skulduggery that includes mysterious demises and dubious will readings. It combines the celebratory effervescence of fine bubbly with a hint of black currants and a kiss of bittersweetness. Such is life, at least as it was lived in the stately corridors, bar, and dining room of the Grand Budapest.

SERVES 1

1 sugar cube

2 dashes angostura bitters

1 ounce (28 ml) gin, chilled

1 ounce (28 ml) crème de cassis, chilled
6 ounces (175 ml) brut Champagne, chilled
Lemon twist, to garnish

Drip the bitters onto the sugar cube and drop the sugar cube into a tall flute. Add the gin and crème de cassis, and swirl. Slowly pour in the Champagne to fill the flute. Stir gently until the sugar is entirely dissolved. Garnish with a lemon twist, and toast fallen comrades and long-lost love.

◃ THE SECRET AGENT

The life (and perhaps, maybe, possibly, death) of Zsa-zsa Korda is a cloak-and-dagger scheme. Clouded in mystery, intrigue, and assassination attempts, little is as it seems to be. This simple whiskey cocktail is much like that. A smidge of sweetness intermingles with the smoky edge of rye, and the surprising richness of pear brandy appears seemingly out of nowhere, like a daughter in a nun's habit. The good news is that the drink will not leave you feeling as if you've experienced your sixth plane crash, à la Zsa-zsa.

SERVES 2

1 teaspoon ground cinnamon, optional

1 teaspoon granulated sugar, optional

1 lemon wedge, optional

3 ounces (90 ml) rye whiskey
1 ounce (28 ml) sweet vermouth
½ ounce (15 ml) Calvados brandy
2 dashes angostura bitters
2 lemon twists, to garnish

1. Combine the cinnamon and sugar in a shallow saucer, if using, and stir to mix. Rim two rocks glasses with the lemon wedge and dip in the cinnamon sugar, if desired. Fill both glasses with ice.
2. Combine the rye, vermouth, brandy, and bitters in a cocktail shaker filled halfway with ice. Shake for 20 seconds, then pour into the glasses. Garnish each with a lemon twist and serve.

OceanofPDF.com

ACT 5

THE GRAND

MAIN COURSE

Is there ever really a star of a meal? Can there be a diva of the dining table, a *grande dame* of gastronome?

Yes. The answer is unequivocally “yes.” Proof positive, here is a chapter of them. A roomful of stars just waiting for their close-ups. These are all capable of serving as the heart of a celebration, a formal meal, or a memorable holiday buffet.

Make no mistake. This is not simply a random, suitably eclectic assortment of recipes. It is a curated collection of soaring flavors and textures. Each of these is a self-contained medley of captivating ingredients working in pure harmony. Each a Max Fischer owning the stage. Every single recipe in this chapter offers something unique and caters to the ideals and preferences of a given audience.

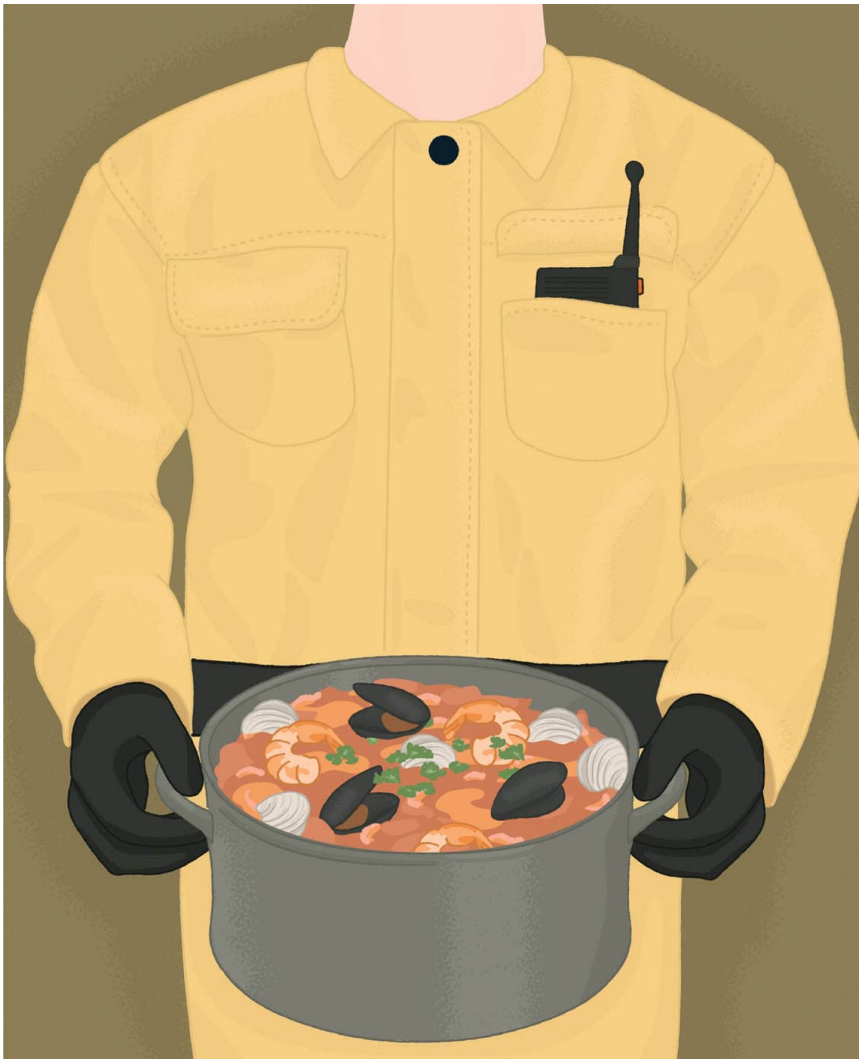
The choice is yours, certainly, but let your casting be insightfully guided by the scene and occasion.

Vegetarians looking to host a dinner sans animal proteins, say, as you might find in the Darjeeling Limited’s dining car, will find a celebrity of note in the Veggie Tikka Masala. It is redolent of the most exotic of spices the Indian subcontinent offers and so noted by the Whitman brothers. Of course, there are many unapologetic meat eaters, and such is their right. Those individuals can turn to their own action superstar in the form of mouthwatering Center-Cut Kobe Ribeye on the Bone or the Porcine Perfection.

It’s an uncomplicated proposition to adapt most of these to any particular role or event. After all, every player wears the costume that the performance demands (is it us, or does Steve Zissou look suspiciously like Arthur Howitzer Jr., who bears more than a passing resemblance to Raleigh St. Clair?). Add chicken to the Tikka Masala if you are so inclined. Swap different denizens of the deep for the listed proteins in Seafood Heist Stew. The essential character and power of the dish remains. Adaptation is a part of this chapter, as it is any other.

Although “main course” implies one among a table crowded with dishes, that is not necessarily always the case. Each of these recipes serves admirably well as a monologuist meal all on its own, a true performer standing solo in a single bright spotlight.

You’re in charge of the performance, so set your stage and table as your vision guides you. Regardless of the recipe you choose from the assemblage in this chapter, an ovation from your guests is a certainty.



◃ SEAFOOD HEIST STEW

Pity poor Dignan amid his ignominious downfall. The charmingly misguided aspiring master criminal realizes both his own ineptitude and his nobility in sacrifice for friends during the bungled heist of a seafood processing plant. Taking the fall, he was left with nothing more than the faint odor of seafood and interminable time for reflection inside the Graybar Hotel. Honoring his spirit and cultural cornerstone recipes like cioppino, gumbo, and bouillabaisse, this dish can take the sting out of incarceration and cold days alike.

SERVES 6

2 tablespoons (30 ml) extra-virgin olive oil

1 medium sweet onion, diced

1 green bell pepper, seeded and chopped

1 red chili pepper, seeded and minced
1 tablespoon (10 g) minced garlic
1 cup (235 ml) dry white wine (such as chardonnay)
1 can (28 ounces [794 g]) crushed tomatoes
1 can (8 ounces [227 g]) tomato sauce
1 can (10 ounces [283 g]) minced clams, with the juice
1 bottle (8 ounces [235 ml]) clam juice
⅓ cup (20 g) chopped fresh parsley, plus extra for garnish
1 tablespoon (4.5 g) dried basil
1½ teaspoons dried oregano
1 teaspoon dried thyme
1 teaspoon sea salt
½ teaspoon freshly ground black pepper
½ teaspoon paprika
½ teaspoon crushed red pepper flakes
¼ teaspoon cayenne pepper, optional
1½ pounds (680 g) littleneck clams, scrubbed
1 pound (455 g) mussels, cleaned and debearded
1 pound (455 g) firm white fish (such as halibut or cod), cut into 2-inch (5 cm) pieces
1 pound (21/30 count, 455 g) shrimp, peeled and deveined
12 ounces (340 g) scallops, cleaned
3 tablespoons (42 g) unsalted butter
1 tablespoon (15 ml) fresh lemon juice

1. In a large Dutch oven or heavy-bottomed pot over medium heat, heat the olive oil. Sauté the onion and peppers until softened, about 4 minutes. Add the garlic and sauté for 1 minute, or just until fragrant.
2. Add the white wine and increase the heat to high. Simmer for 4 minutes, or until the wine reduces by half.
3. Add the tomatoes, tomato sauce, canned clams, clam juice, parsley, basil, oregano, thyme, salt, black pepper, paprika, red pepper flakes, and cayenne (if using). Reduce the heat to low and simmer for 30 minutes, stirring occasionally.
4. Add the littleneck clams and mussels. Cover and simmer for 6 to 8 minutes, or until most of the shells open.

5. Gently stir in the fish, shrimp, and scallops. Cover and cook for 5 to 6 minutes, or until the shrimp is pink and the fish flakes easily. Discard any unopened clams or mussels.
6. Stir in the butter and lemon juice. Sprinkle with additional parsley and serve immediately with crusty bread.

◃ CENTER-CUT KOBE RIBEYE ON THE BONE

Denizens of the Isle of Dogs would gladly have killed for a cut of beef like this one. When sustenance is derived solely from the scraps at the bottom of a garbage heap, a steak is an unimaginable luxury. Unlike King and the rest of the motley canine crew, you don't have to imagine it. Find a reasonably upscale butcher, purchase your prize, and fire up the grill to create a uniquely memorable culinary experience. Kobe beef needs little in the way of seasoning to delight the taste buds with a rich, buttery, and vaguely sweet essence that lingers on the tongue and memory long after only the bone remains.

SERVES 2

¼ cup (55 g) unsalted butter, softened

1 tablespoon (4 g) finely chopped fresh parsley

1 teaspoon minced garlic

1 teaspoon minced fresh thyme

½ teaspoon minced fresh rosemary

1 teaspoon lemon zest

1 teaspoon sea salt, plus extra to taste

1 teaspoon smoked paprika

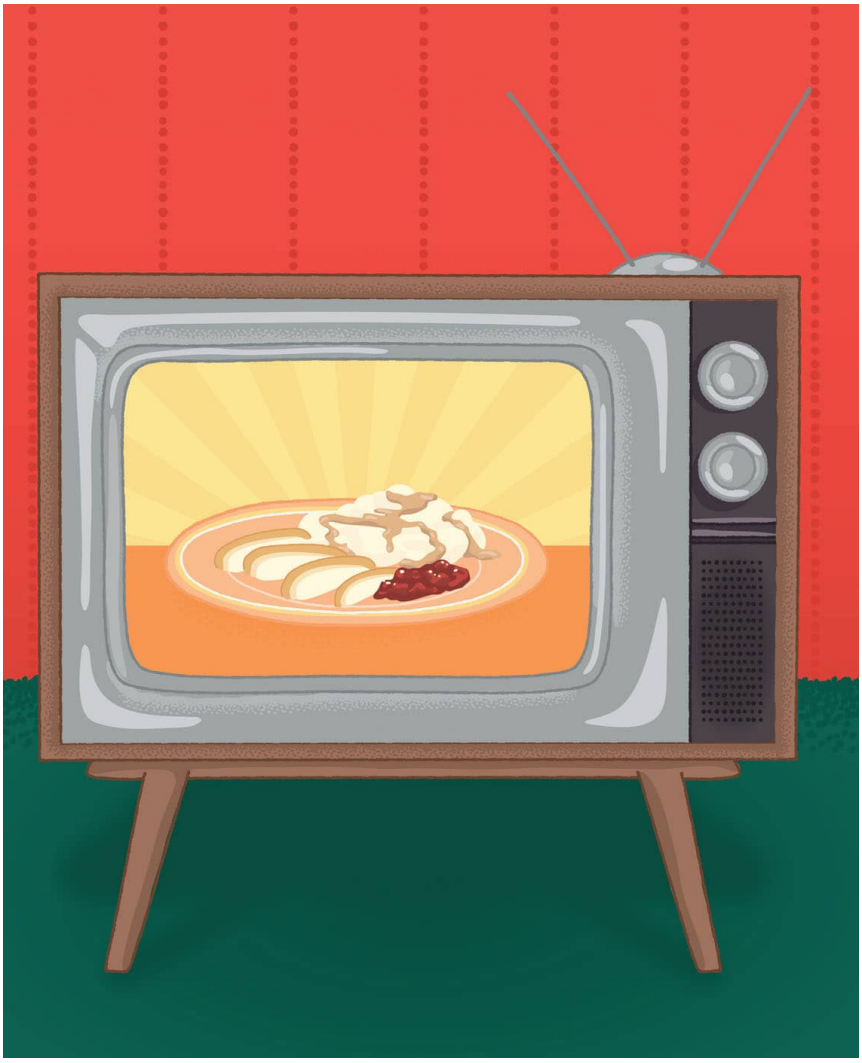
½ teaspoon freshly ground black pepper, plus extra to taste

2 (10 ounces [280 g]) bone-in Kobe ribeye steaks, at least 1 inch (2.5 cm) thick

2 teaspoons extra-virgin olive oil

1. Combine the butter, parsley, garlic, thyme, rosemary, and lemon zest in a small bowl. Mix well and season to taste with salt and pepper.
2. Form the butter into a small log, the size and shape of a short stack of quarters. Wrap it tightly in plastic wrap and refrigerate until firm, at least 30 minutes.
3. Meanwhile, in a small bowl, whisk together the salt, paprika, and black pepper. Pat the steaks dry with paper towels and brush both sides liberally with oil. Massage the seasoning blend into the steaks all around, then let them sit for 30 minutes to absorb the flavor and come to room temperature.
4. Preheat a grill to between 450°F (230°C) and 500°F (260°C).
5. Grill the steaks for 3 to 4 minutes per side for medium-rare. (If the steak has a thick fat cap, sear the edges for 1 to 2 minutes, holding the steaks with tongs.) Use a meat thermometer to check doneness.
6. Remove the steaks from the grill about 5°F (1°C) before the desired temperature (they will continue to cook for a short period in a process known as “carryover cooking”).
7. Let the steaks rest undisturbed for 10 minutes. Slice the compound butter into ½-inch (1 cm) medallions and top the steaks with the butter before serving.

STEAK TEMPERATURES: rare: 120°F to 125°F (49°C to 52°C); medium-rare: 130°F to 135°F (54°C to 57°C); medium: 140°F to 145°F (60°C to 63°C); medium-well: 150°F to 155°F (65°C to 68°C); well done: 160°F (70°C) and above.



◃ DECONSTRUCTED TV DINNER

Off the grounds of the stately Rushmore Academy campus, wunderkind Max Fischer sheds his blue blazer and inhabits more humble environs. When his father's barbershop closes for the day, Max and his father head to their unassuming home to indulge in a nightly ritual of consuming TV dinners in front of a woefully undersized, outdated TV. This recipe reinvents that low-bar standard as a multifaceted gourmet feast, representing all food groups and hitting the high notes of each distinct area on a palate. It makes eating off a TV tray the new black.

SERVES 4 TO 6

FOR THE CRANBERRY SAUCE

3 cups (300 g) fresh or frozen cranberries, divided

1 cup (235 ml) orange juice

¾ cup (240 g) apple jelly
3 tablespoons (24 g) cornstarch
3 tablespoons (45 ml) water

FOR THE TURKEY

½ cup (112 g) unsalted butter, softened
1 tablespoon (10 g) minced garlic
1 teaspoon chopped fresh thyme
1 teaspoon chopped fresh rosemary
½ teaspoon chopped fresh sage
½ teaspoon paprika
½ teaspoon sea salt
¼ teaspoon freshly ground black pepper
1 (4 to 5 pound [1.81 to 2.3 kg]) bone-in, skin-on turkey breast

FOR THE POTATOES

2 pounds (910 g) new potatoes, scrubbed and cut in half
½ cup (112 g) unsalted butter
½ cup (120 ml) whole milk
¼ cup (60 g) sour cream
Sea salt, to taste
Freshly ground black pepper, to taste

FOR THE GRAVY

1 teaspoon minced shallot
1 tablespoon (14 g) unsalted butter
Splash dry white wine
3 tablespoons (24 g) all-purpose flour
1 cup (235 ml) chicken stock
2 tablespoons (28 ml) half-and-half, optional

MAKE THE CRANBERRY SAUCE

1. In the bowl of a food processor, combine 2 cups (200 g) of the cranberries, the orange juice, and the apple jelly. Pulse until smooth.
2. Transfer to a small saucepan over medium heat and bring to a gentle simmer.
3. Whisk the cornstarch and water in a small bowl until no lumps remain. Add this slurry to the simmering sauce. Stir constantly until

glossy and thickened, 3 to 4 minutes.

4. Stir in the remaining cranberries and cook for 2 minutes more. Remove from the heat and set aside to cool. (The cranberry sauce will keep for up to a week refrigerated in an airtight container.)

MAKE THE TURKEY

1. Preheat the oven to 375°F (190°C, or gas mark 5).
2. In a small bowl, mix the butter, garlic, thyme, rosemary, sage, and paprika until well blended. Taste and season with the salt and pepper.
3. Pat the turkey breast dry with paper towels and gently loosen the skin. Spread half the butter mixture under the skin and rub the remaining butter all over the breast.
4. Transfer the breast to a roasting pan and roast for about 1½ hours, basting every 30 minutes with the pan juices. Tent the breast with foil if it begins to char.
5. Check the internal temperature with a meat thermometer and remove the breast from the oven when it reaches 160°F (71°C).
6. Rest the turkey for 15 minutes, tented loosely with foil. Reserve the drippings.

MAKE THE POTATOES

1. While the turkey is roasting, bring a large pot of salted water to a boil over high heat. Add the potatoes and boil until fork-tender, about 10 minutes. Drain and transfer the potatoes to a large bowl.
2. Add the butter, milk, and sour cream. Mash (or use a hand blender) until smooth and creamy, and season with salt and pepper to taste. Cover to keep the potatoes warm.

MAKE THE GRAVY

1. Pour the turkey drippings from the roasting pan into a small skillet. Skim off any excess fat, leaving about 1 tablespoon (15 ml) of liquid.

2. Sauté the shallots in the drippings over medium heat for 3 minutes. Stir in the butter and wine, scraping up any browned bits with a wooden spoon. Whisk in the flour and cook for 2 minutes.
3. Gradually add the chicken stock, whisking constantly until the gravy is thickened, about 3 minutes.
4. Stir in the half-and-half, if using, just before serving.
5. Slice and arrange the turkey breast on the plates, garnished with cranberry sauce.
6. Add a generous scoop of mashed potatoes and top everything with the gravy or serve it on the side.

◃ BLACKBIRD PIE

This is a notable *French Dispatch* entry in Roebuck Wright's memorable dinner with the commissaire. Although many elements of the vignette are remarkable, the pie flies under the radar, so to speak. With the altogether reasonable assumption that the refined reader might blanch at the idea of procuring actual blackbirds for this hearty delicacy, chicken has been specified in their place. The dish does not suffer from the substitution. Enrobed in an amazingly flaky pastry, the filling relies on the power of simple spices used well.

SERVES 6 TO 8

FOR THE CRUST

2½ cups (312 g) all-purpose flour

1 teaspoon sea salt

1 cup (225 g) cold unsalted butter, cubed

6 tablespoons (90 ml) ice water, plus extra as needed

1 egg, beaten, divided

FOR THE FILLING

1 large carrot, scrubbed and diced

1 large Yukon Gold potato, peeled and cut into ½-inch (1 cm) pieces

2 tablespoons (28 g) unsalted butter

1 tablespoon (15 ml) extra-virgin olive oil

1 large leek, white and light green parts only, halved lengthwise, rinsed thoroughly, and thinly sliced

1 small sweet onion, chopped

6 ounces (171 g) cremini mushrooms, cleaned and roughly chopped

2 ribs celery, diced

2 teaspoons minced garlic

1 teaspoon sea salt

½ teaspoon freshly ground black pepper

½ teaspoon dried thyme

½ teaspoon poultry seasoning

¼ cup (31 g) all-purpose flour

1½ cups (355 ml) chicken stock

¾ cup (175 ml) heavy cream (or substitute half-and-half)

2 cups (280 g) chopped cooked chicken (thigh or breast)

1 cup (130 g) frozen peas

MAKE THE CRUST

1. In a large bowl, whisk together the flour and salt.
2. Cut in the butter with a pastry cutter or your hands, until the mixture resembles coarse crumbs with some pea-size pieces of butter.
3. Add the ice water 1 tablespoon (15 ml) at a time, mixing until the dough comes together when squeezed.
4. Divide the dough in half and flatten each half into a roughly 6-inch (15 cm) disc. Wrap each in plastic and refrigerate for at least 30 minutes.

MAKE THE FILLING

1. Preheat the oven to 425°F (220°C, or gas mark 7).
2. Fill a medium saucepan three-quarters full with water. Bring to a boil over high heat. Add the carrots and potatoes.
3. Reduce the heat to medium and simmer until the vegetables are just cooked, about 5 minutes. Remove from the heat, drain, and set aside.
4. In a large skillet over medium heat, heat the butter and olive oil until the butter is melted. Add the leek, onion, mushrooms, and celery, and sauté until softened, about 6 minutes. Add the garlic and sauté for 1 minute more.
5. Stir in the salt, pepper, thyme, and poultry seasoning. Sprinkle in the flour and sauté for 2 minutes. Slowly whisk in the chicken stock, followed by the cream. Continue whisking until the mixture thickens, about 3 minutes. Remove from the heat and let sauce cool for 15 minutes.
6. In a medium bowl, combine the chicken, peas, carrots, and potatoes.

TO ASSEMBLE

1. Working on a floured surface, roll one pie dough disc into a 12-inch (30 cm) circle. Transfer it to a 9-inch (23 cm) pie plate, letting the excess hang over the edge. Brush the edge with about half of the beaten egg.
2. Scoop the chicken filling into the crust. Top with the sauce.
3. Roll the second dough disc into a 12-inch (30 cm) circle. Top the pie with this crust and press the edges of the two crusts together. Trim any excess and then crimp the edges with your fingers or a fork to make a regular pattern. Cut four evenly spaced slits in the top to allow steam to escape.
4. Brush the crust with the remaining beaten egg.
5. Place the pie on a baking sheet and bake for 35 to 40 minutes (covering the edges with foil if necessary to prevent them from burning), until the crust is golden and the filling is bubbling.

6. Let the pie rest for 10 minutes before serving.

◃ PORCINE PERFECTION

The Fantastic Mr. Fox is a true gourmand. He is a shopper (read: thief) of opportunity, which makes small and light chickens much more appealing than a grown, healthy pig, but he would hardly say no to a lovely cut of pork such as this. It is, in fact, his ideal chicken alternative. Even if he hasn't absconded with the animal, a richly seasoned pork loin is always welcome at the table, and something Mrs. Fox prefers to a felony charge.

SERVES 6 TO 8

FOR THE PORK LOIN

4 cloves garlic, thinly sliced

1 red pear, thinly sliced

1 medium sweet onion, thinly sliced

4 sprigs fresh sage
3 tablespoons (45 ml) extra-virgin olive oil
2 teaspoons Italian seasoning
1 teaspoon sea salt
½ teaspoon freshly ground black pepper
1 (3 to 4 pound [1.4 to 1.8 kg]) boneless pork loin roast
½ cup (120 ml) pear juice (or substitute hard cider)

FOR THE SAUCE

1 tablespoon (14 g) unsalted butter
1 tablespoon (15 ml) extra-virgin olive oil
12 ounces (340 g) mixed mushrooms (white, cremini, and/or shiitake), cleaned and sliced
2 teaspoons minced garlic
½ teaspoon sea salt
¼ teaspoon freshly ground black pepper
1 cup (235 ml) red wine (dry preferred)
¾ cup (175 ml) beef broth
1 tablespoon (16 g) tomato paste
3 tablespoons (45 ml) water
1 tablespoon (8 g) cornstarch
1 teaspoon chopped fresh thyme

MAKE THE PORK LOIN

1. Combine the garlic, pear, onion, sage, olive oil, Italian seasoning, salt, and black pepper in a large resealable bag or dish.
2. Add the pork loin and gently massage all over to coat. Pour in the pear juice (or hard cider), seal, and marinate in the refrigerator for at least 2 hours, and ideally overnight.
3. Preheat the oven to 375°F (190°C, or gas mark 5).
4. Transfer the pork and marinade to a roasting pan. Roast, uncovered, basting every 20 minutes. Cook until the internal temp reaches 140°F to 145°F (60°C to 63°C), about 1 hour, 20 minutes.
5. Remove the pan from the oven. Tent loosely with aluminum foil and let rest for 10 minutes.

MAKE THE SAUCE

1. While the pork rests, combine the butter and olive oil in a large skillet over medium-high heat until the butter is melted.
2. Add the mushrooms and garlic, and sauté until tender and golden, about 7 minutes. Season with the salt and pepper.
3. Deglaze the skillet with the red wine, scraping up any browned bits with a wooden spoon.
4. Add the broth and tomato paste, and simmer for 8 to 10 minutes, or until slightly reduced.
5. In a small bowl, stir the water and cornstarch until no lumps remain. Add the slurry and thyme to the sauce. Simmer until glossy and thickened, 2 to 3 minutes.
6. Slice the pork into ½-inch (1 cm) medallions and serve drizzled with the sauce.

◃ SUZY'S LAKE TROUT ALMONDINE

The inhabitants of New Penzance embrace the ethos that simpler is always better. That is no less true when catching and cooking a meal. Fishing being indelibly etched into the island's zeitgeist and the Khaki Scout skill set—and trout being the most common catch of the day—it is only natural that Suzy would prepare this for her beau, Sam. She ensured the dish allowed the uniquely unfishy flavor of the trout to shine, enrobing it in a delightfully crunchy almond coating.

SERVES 4

4 (5 ounce [140 g]) skin-on, boneless rainbow trout fillets

½ teaspoon sea salt, divided

¼ teaspoon freshly ground black pepper

¼ cup (32 g) cornstarch

½ cup (112 g) unsalted butter, cut into 8 equal pieces
⅓ cup (37 g) raw sliced almonds
1 teaspoon lemon zest
1 tablespoon plus 1½ teaspoons (22 ml) fresh lemon juice
2 tablespoons (2.6 g) finely chopped fresh parsley

1. Pat the fish dry with paper towels, and season with ¼ teaspoon salt and the pepper.
2. Spread the cornstarch on a medium plate and dredge the fish fillets until both sides are coated. Shake off the excess cornstarch and transfer the fish to a large plate.
3. Melt one piece of butter in a large nonstick or cast-iron skillet over medium heat. When the butter foams, lay two fillets in the skillet skin-side down, pressing them lightly with a flat spatula.
4. Fry until crispy and light brown, 2 to 4 minutes. Gently flip the fish and cook until it is opaque and light brown, about 1 minute more. Transfer the fish to a serving platter, flesh-side up.
5. Repeat with a second piece of butter and the remaining fillets, transferring the fried fillets to the serving platter.
6. Add the remaining butter to the skillet. Cook, stirring frequently, over medium heat until the butter is golden brown with a nutty, toasty aroma, 1 to 2 minutes.
7. Stir in the almonds and cook, stirring often, until the nuts are golden brown, about 2 minutes.
8. Remove the skillet from heat and add the lemon zest and juice, parsley, and remaining salt. Gently scrape any browned bits from the bottom of the skillet. Pour the sauce over the fish and serve immediately.

◃ ROASTED DUCK BREAST WITH OLIVES

The reputation of a luxury hotel rests in large part on the sumptuous signature dishes served in the dining room. Roast duck is as quintessential to the Grand Budapest Hotel's identity as velvet drapes, feather beds, and dutifully attentive bellboys. It is no coincidence that Zero orders it for his conversation with the journalist. The oil-rich meat of the bird ensures a moist and tender dish, with an opulent, fascinating flavor just this side of gamey. As Zero well knows, it is the perfect gustatory salve for fleeting love and fading fortunes.

SERVES 4

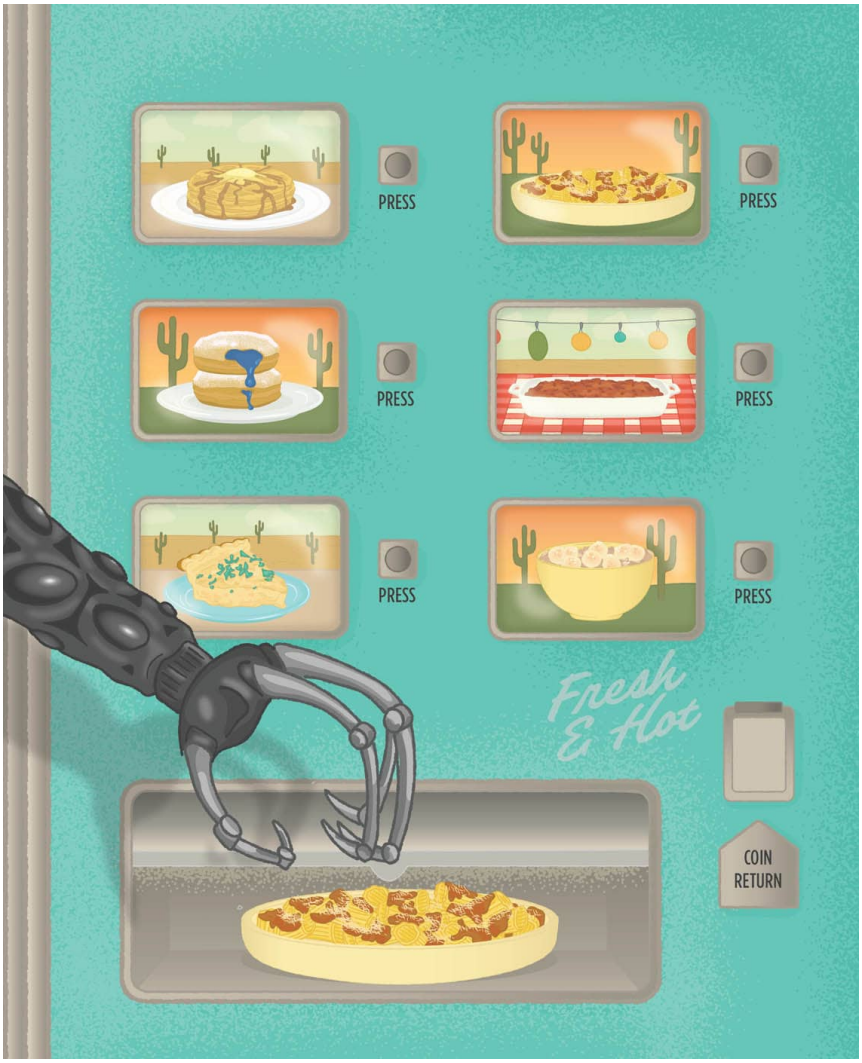
4 skin-on duck breasts (6 ounces [168 g] each)

Sea salt, plus extra to taste

Freshly ground black pepper

1 tablespoon (14 g) unsalted butter
1 small shallot, finely minced
¼ cup (60 ml) cognac or brandy
½ cup (120 ml) heavy cream
¼ cup (35 g) Kalamata olives, pitted and finely chopped
2 tablespoons (15 g) green peppercorns in brine, drained and lightly crushed

1. Pat the duck breasts dry with paper towels. Score the skin in a crosshatch pattern with a sharp knife, being careful not to cut into the meat. Season the duck breasts all over with the salt and pepper.
2. Place the breasts skin-side down in a cold, dry skillet and top with a small weight, such as another pan (keep the pan on top for the first 5 minutes of cooking).
3. Cook the breasts over medium-low heat for about 10 minutes, or until the fat is rendered and the skin is golden and crispy.
4. Flip the breasts and cook until the internal temperature reaches 130°F (54°C) for medium-rare, about 3 to 4 minutes. Transfer the breasts to a plate, tent loosely with foil, and let rest while you prepare the sauce.
5. In the same skillet, remove all but 1 tablespoon of the rendered fat. Over medium heat, melt the butter. Add the shallot and sauté until translucent, about 2 minutes.
6. Carefully pour in the cognac (to avoid a flash of flame), and use a wooden spoon to scrape up any browned bits. Cook until the liquid reduces by half, about 2 minutes.
7. Stir in the heavy cream, olives, and peppercorns. Simmer until the sauce thickens slightly, about 3 to 4 minutes. Taste and add salt as needed.
8. Cut the duck breasts, against the grain, into thin slices. Shingle on a serving platter and serve topped with the sauce.



◃ OUT-OF-THIS-WORLD SPARERIBS AND ZITI

Visitors to Asteroid City may choose to prepare hot-plate meals in their cabins, but most opt for the convenience and astounding variety available at the town's all-purpose diner. The modest size of the establishment belies the enviable range of filling victuals on offer. This particular menu luminary offers a comforting, filling meal with the rustic allure of wine-braised meat that is fall-apart tender, in perfect contrast to al dente pasta. The unforgettable savory bliss could well have been a gift from the cosmos.

SERVES 6 TO 8

3 pounds (1.4 kg) bone-in pork spareribs

Sea salt

Freshly ground black pepper

2 tablespoons (30 ml) extra-virgin olive oil
1 tablespoon (14 g) unsalted butter
1 large yellow onion, finely chopped
2 carrots, scrubbed and finely chopped
2 ribs celery, finely chopped
1 tablespoon (10 g) minced garlic
1 cup (235 ml) dry red wine (such as Chianti or cabernet sauvignon)
2 cans (28 ounces [794 g]) whole San Marzano tomatoes, crushed by hand
½ cup (120 ml) beef broth (or substitute chicken broth)
1 Parmesan rind
2 bay leaves
1 teaspoon dried oregano
½ teaspoon crushed red pepper flakes, optional
1 pound (455 g) ziti or rigatoni pasta
¼ cup (20 g) freshly grated Pecorino Romano or (25 g) Parmesan cheese
Fresh basil or parsley, chopped

1. Season the ribs generously with salt and pepper. In a large, heavy-bottomed pot over medium heat, heat the olive oil and butter until the butter is melted.
2. Working in batches, sear the ribs on all sides until browned, 3 to 4 minutes per side. Remove the ribs and set aside.
3. In the same pot, combine the onion, carrots, and celery. Sauté until softened, about 6 minutes. Add the garlic and cook 1 minute more, or until fragrant.
4. Deglaze the pot with the red wine, using a wooden spoon to scrape up any browned bits from the bottom. Simmer until the wine is reduced by half, 4 to 5 minutes.
5. Add the tomatoes, broth, Parmesan rind, bay leaves, oregano, and red pepper flakes, if using. Stir to combine.
6. Bring to a gentle boil and return the ribs to the pot, submerging them in the sauce.
7. Reduce the heat to low, cover, and simmer until the meat easily pulls away from the bone, 2½ to 3 hours. Stir occasionally, adding more

broth if the sauce becomes too thick.

8. About 20 minutes before the ribs are done, cook the pasta until al dente, according to package instructions. Reserve 1 cup (235 ml) of pasta water before draining.
9. Once the ribs are tender, remove from the sauce, shred the meat off the bones, and return the meat to the sauce. Remove the bay leaves and Parmesan rind.
10. Add the pasta and toss to combine. Thin the sauce as necessary, using the reserved pasta water.
11. Serve topped with grated cheese and fresh herbs.

◃ HIBACHI CHILI

Until the animals engineered their own freedom, the only escape from the Isle of Dogs was the indulgence of fond memories. Chief has precious few, but the one restorative recollection he can muster is of being served this complexly flavored chili by a kindly foster-home matron. The salty-sweet mixture is a symphony of spices that offer far more than just raw heat. Fire up the stove and make your own eternal reminiscences.

SERVES 6 TO 8

4 strips bacon, chopped

1 pound (455 g) 90 percent lean ground beef

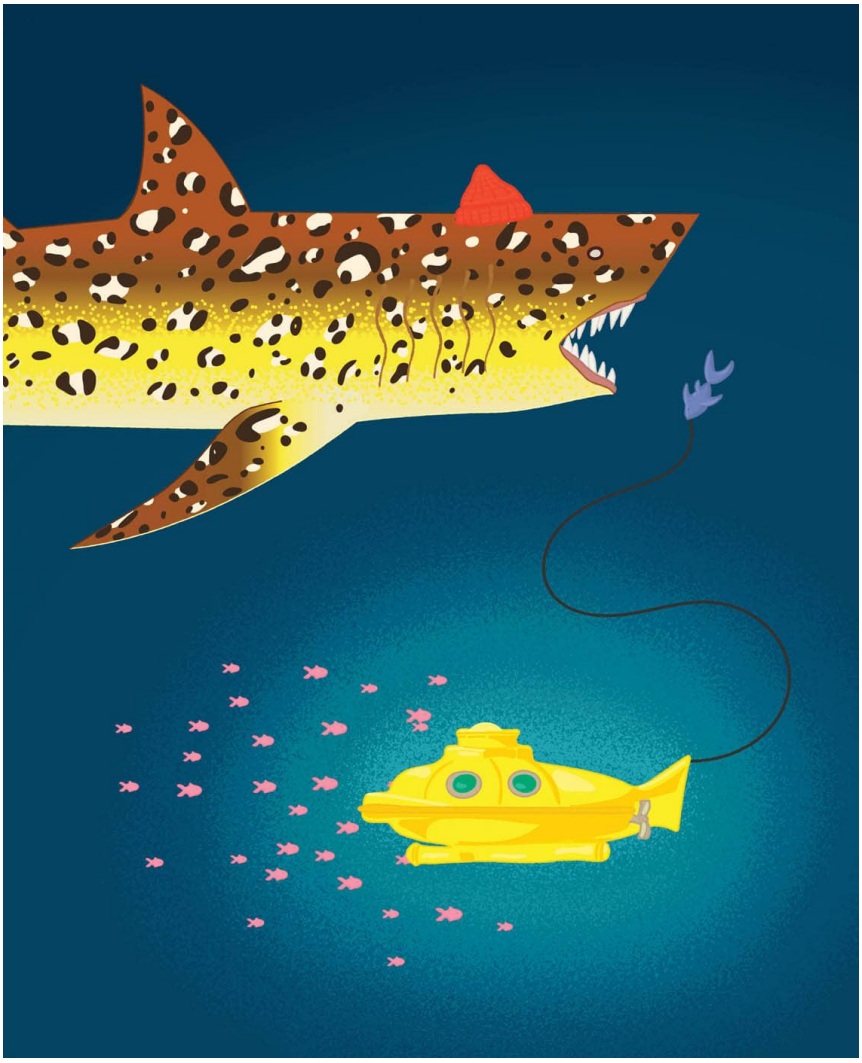
¾ pound (340 g) hot Italian sausage, casing removed

1 large sweet onion, diced

1 red bell pepper, seeded and diced
2 Anaheim chilis, seeded and chopped
2 serrano peppers, seeded and chopped
1 tablespoon (10 g) minced garlic
1 bottle (12 ounces [355 ml]) dark beer
1¼ cups (295 ml) beef broth
1 cup (235 ml) strong brewed coffee
1 tablespoon (15 ml) Worcestershire sauce
1 can (28 ounces [794 g]) crushed San Marzano tomatoes
1 can (14.5 ounces [411 g]) fire-roasted diced tomatoes
1 can (7 ounces [198 g]) fire-roasted green chiles
2 tablespoons (15 g) chipotle chili powder
1 tablespoon (7 g) ancho chili powder
1 tablespoon (15 g) dark brown sugar
1½ teaspoons smoked paprika
1 teaspoon ground cumin
½ teaspoon dried oregano
½ teaspoon ground coriander
2 cans (15.5 ounces [439 g]) dark red kidney beans, rinsed and drained
1 can (15.5 ounces [439 g]) black beans, rinsed and drained
Sea salt, to taste
Freshly ground black pepper, to taste
Sour cream, optional
Shredded sharp cheddar cheese, optional
Chopped fresh cilantro, optional

1. In a large pot or Dutch oven over medium heat, cook the bacon until crispy, about 5 minutes. Transfer the bacon to a plate, and discard the rendered fat, reserving 1½ tablespoons (25 ml) in the pot.
2. Add the beef and sausage to the pot. Sauté until browned, 8 to 10 minutes. Drain any excess fat.
3. Add the onion, fresh peppers, and chilis, and sauté until softened, about 6 minutes. Stir in the garlic and cook for 30 seconds more.
4. Add the beer, broth, coffee, and Worcestershire sauce, scraping the bottom of the pot with a wooden spoon to release any crispy bits.

5. Add the tomatoes, reserved bacon, green chiles, chili powders, brown sugar, paprika, cumin, oregano, and coriander. Bring to a boil, then reduce the heat to low. Partially cover the pot and simmer for 45 minutes, stirring occasionally.
6. Stir in the beans and simmer uncovered for 30 to 40 minutes, or until thickened.
7. Taste and season with salt and pepper. Serve hot topped with sour cream, cheddar cheese, and cilantro, or your favorite toppings. Add corn chips or corn bread on the side.



◃ GRILLED JAGUAR SHARK STEAKS WITH CREAM SAUCE

Although Steve Zissou did not ultimately spear his Jaguar Shark, that magnificent creature is ample inspiration for the dish featuring his less-fortunate brethren. You'll notice that following the practice on board the *Belafonte*, the shark steaks here are soaked in milk; this eliminates potential unpleasant flavors and the vague ammonia odor that sometimes trails the Jaguar Shark and other oceanic predators.

SERVES 2

2 (8 ounce [225 g]) shark steaks

2 cups (475 ml) whole milk

2 tablespoons (30 ml) extra-virgin olive oil, divided, plus extra for the grill

4 teaspoons (20 ml) lemon juice, divided

Sea salt
Freshly ground black pepper
1 tablespoon (14 g) unsalted butter
1 small shallot, finely minced
1 tablespoon (10 g) minced garlic
1 cup (235 ml) dry white wine (such as chardonnay or sauvignon blanc)
½ cup (120 ml) heavy cream
Salt, to taste
Pepper, to taste
1 tablespoon (4 g) finely chopped fresh parsley or chives

1. Place the shark steaks in a shallow dish and cover with milk. Refrigerate at least 2 hours or overnight.
2. Preheat a grill on medium-high and lightly oil the grate to prevent sticking. Remove the steaks from the milk and pat dry with paper towels. Discard the milk.
3. Brush both sides of the steaks with half the olive oil and 1 tablespoon (15 ml) lemon juice. Season with salt and black pepper on both sides.
4. Grill for approximately 6 minutes per side or until the meat is firm and opaque throughout. Transfer to serving plates.
5. While the steaks are grilling, heat the butter and remaining olive oil in a medium saucepan over medium heat until the butter melts.
6. Add the shallot and sauté until translucent, about 2 minutes. Stir in the garlic and cook 1 minute more, but don’t let it brown.
7. Add the wine, stirring to deglaze the pan. Simmer until the sauce is reduced by half, about 4 minutes.
8. Reduce the heat to low and stir in the heavy cream. Simmer gently until it thickens to your desired consistency.
9. Add the remaining lemon juice and season with salt and pepper to taste. Generously spoon the white wine and garlic cream sauce over each steak. Garnish with the parsley or chives and serve.

CONSCIENTIOUS CATCHES: Steve Zissou was not shy about cutting the odd corner or three in any of his oceanic explorations. But he would never harm protected aquatic life. Hold the same ethics and avoid any fish in danger of being harvested to extinction.

◃ VEGGIE TIKKA MASALA

In a land where steer is sacred, vegetarian delights abound. Although the Whitman brothers indulged their western proclivities while aboard the Darjeeling Limited, they could have easily turned to the more spice-forward animal-free options like this classic of Indian cuisine. The three brothers likely could have successfully engaged their quest with this savory eruption of traditional spices melded in a creamy sauce over simple yet satisfying legumes and veggies.

SERVES 4 TO 6

FOR THE CURRY PASTE

½ sweet onion, roughly chopped

3 cloves garlic, peeled

1 (2-inch [5 cm]) piece ginger, peeled and thinly sliced

½ red chili, seeded and roughly chopped
2 teaspoons dried turmeric
2 teaspoons garam masala
1½ teaspoons ground cumin
1 teaspoon ground coriander
1 teaspoon chili powder
1 teaspoon sea salt
½ teaspoon paprika
½ teaspoon dried fenugreek leaves
¼ teaspoon cayenne pepper, to taste
¼ teaspoon cardamon
Juice of 1 lemon
Small bunch of coriander stems (leaves saved for garnish)

FOR THE CURRY
2 tablespoons (30 ml) extra-virgin olive oil
1 large sweet onion, diced
1 large carrot, finely chopped
2 tablespoons (32 g) tomato paste
1 can (28 ounce [794 g]) peeled plum tomatoes, crushed
¾ cup (175 ml) vegetable broth
3 cups (300 g) cauliflower florets
1 can (15 ounce [425 g]) chickpeas, drained and rinsed
¼ cup (45 g) coconut cream
¾ cup (170 g) plain Greek yogurt
1 tablespoon (15 ml) fresh lemon juice
¼ cup (4 g) chopped fresh coriander leaves
Basmati rice, steamed
Naan bread

1. In the bowl of a food processor or jar of a blender, blend all the curry paste ingredients until a thick paste forms. Set aside.
2. In a large pot over medium heat, heat the olive oil. Add the onion and carrot, and sauté for 5 minutes, or until softened.
3. Stir in the curry paste and tomato paste. Sauté for 2 minutes, or until fragrant. Add the tomatoes and vegetable broth and bring to a boil.

4. Reduce the heat to low, cover, and simmer gently for 20 minutes. Stir occasionally, cooking until the sauce thickens.
5. Stir in the cauliflower, chickpeas, coconut cream, and yogurt. Simmer uncovered for 5 more minutes, or until the cauliflower is tender.
6. Finish the curry with a squeeze of lemon juice and a handful of chopped coriander leaves.
7. Serve warm with steamed basmati rice and naan bread.

OceanofPDF.com

ACT 6

THE SWEET LIFE

Every meal, and life itself, deserves at least a touch of sweetness to balance the inevitable bitter. If not a universally profound truth, it is a Wes Anderson rule. Regardless, you hardly need the excuse of a meal or a bit of savory edginess to indulge in the appealingly decadent treats in this chapter.

None will disappoint the sweet tooth in search of ultimate gratification. The mix of recipes includes simple and quick enchantments that may be decidedly unassuming but are still ideal sugar-fix snacks. If you will, the Zero of sweets. Other options are far more illustrious, meant as the bold-faced exclamation points on the occasional ostentatious and formal, multicourse sit-down feast. Or the M. Gustave of desserts.

The variation between elaborate and uncomplicated also reflects the relative difficulty of execution. Some of these creations come together surpassingly quickly and with fundamental flavors forgiving of a smidge too much of one ingredient or a pinch too little of another. The recipe for Hayricks cookies is a representative example. It is the perfect accompaniment to a midday cup of coffee shared with a dear acquaintance. A kiss of chocolate, a mouth-delighting chew, and the experience is complete.

The more involved, however, reward precision, diligence, and attention to detail. Consider the grandiose Mendl's Courtesan au Chocolat, the crown jewel of this chapter and the culinary delights speckled throughout Wes Anderson's masterpieces.

This stately dessert deserves adulation and respect in equal measure. It may require a great investment in time, focus, and effort, but the result is a triumph. It is more than a dessert or even a confection. It is an accomplishment of which the aspiring home *pâtissière* may justly be proud. Take heart, desserts of that ilk are within any reader's skills but require a bit of attention to detail and the proper tools.

Lest you be lulled into the illusion that all of these treats are dominated by a single, overwhelming saccharine note—that they are just "sweets"—rest assured that the flavors throughout these recipes echo the wide and varied gamut of any other chapter in the book.

Find a recipe that delights the imagination, don your apron and all you'll need for your *mise en place*, and busy yourself creating the indulgence that defines your own precious *dolce vita*.

◃ THE ALPINE WONDER

Mountains loom large, literally and figuratively, in *The Grand Budapest Hotel*. They are backdrop, obstacles, and the setting for the climactic chase scene (notable for its rarity, as one of the few you will ever watch conducted wholly on skis). This complex pastry pays tribute to inaccessibly steep and angular mountains, with a more affable and delicious nature. Similar to the classic French Mont Blanc, the dessert combines the unusual earthy flavor of chestnuts with the simple sweetness of whipped cream.

SERVES 6

FOR THE MERINGUES

3 egg whites, room temperature

¾ cup (175 g) granulated sugar

⅔ cup (80 g) confectioners' sugar

¼ teaspoon cream of tartar

FOR THE CHESTNUT CREAM

7 ounces (198 g) chestnut puree

7 ounces (198 g) chestnut spread

1 tablespoon (15 ml) cognac (or substitute dark rum)

3 tablespoons (45 ml) heavy cream

FOR THE CHANTILLY CREAM

1 cup (235 ml) heavy whipping cream, chilled

2 tablespoons (8 g) confectioners' sugar

1 teaspoon pure vanilla extract

TO ASSEMBLE

2 tablespoons (40 g) raspberry jam

6 marrons glacés (candied chestnuts)

Gold leaf, optional

Confectioners' sugar, for dusting

MAKE THE MERINGUES

1. Preheat the oven to 210°F (100°C). Line a baking sheet with parchment paper.
2. Place a medium heatproof bowl over a pot of gently simmering water. Combine the egg whites and granulated sugar in the bowl and whisk until the sugar dissolves. (Test by rubbing the mixture between your forefinger and thumb; you should feel no grit.)
3. Remove the bowl from the heat and, using a hand mixer on high, beat the egg whites until stiff, glossy peaks form.
4. Gently fold in the confectioners' sugar and cream of tartar.
5. Transfer to a piping bag fitted with a plain round tip. Pipe six mounds (about 3 inches [7.5 cm] wide and 2 inches [5 cm] high).
6. Bake for 1½ to 2 hours, or until the outside of the meringue is crisp. Turn off the oven and leave the meringues to cool in the oven. Use a wooden spoon to hold the oven door slightly open.
7. When the meringue nests are finished, transfer to a plate.

MAKE THE CHESTNUT CREAM

1. Combine the chestnut puree, chestnut spread, and cognac in the bowl of a stand mixer or in a medium bowl if using a hand mixer. Beat until smooth, adding heavy cream 1 tablespoon (15 ml) at a time until you achieve a smooth, pipeable consistency.
2. Transfer the mixture to a piping bag fitted with a Mont Blanc or fine spaghetti tip.

MAKE THE CHANTILLY CREAM

1. In the bowl of a stand mixer, or in a chilled medium bowl if using a hand mixer, combine the heavy cream, confectioners' sugar, and vanilla. Beat the cream until soft peaks form.
2. Transfer the cream to a piping bag fitted with a star tip.

TO ASSEMBLE

1. Place the meringue nests on a serving platter or individual dessert plates, and spread a thin layer of raspberry jam over the top of each. Pipe a generous swirl of Chantilly cream on each meringue.
2. Top each by piping strands of chestnut cream in a cone shape for the signature Mont Blanc look. Garnish each with a marron glacé, and decorate with a touch of gold leaf, if using. Lightly dust with confectioners' sugar and serve.

◃ MARGOT'S BIRTHDAY CUPCAKES

These perfectly rendered celebratory extravagances are light as air and steeped in irony. Although each cupcake may be a self-contained package of joy, their namesake is anything but. Margot Tenenbaum is the dark to these fluffy, joyous pillows' light and jubilant interior appearance. It's a near certainty that while the aloof Tenenbaum playwright would have loved the sweet, simple nature of these handheld treats, she probably would have rebelled at the idea of celebration. Truthfully, though, one of these happy, perfect little packages might have been just the thing to cure her writer's block.

MAKES 18 CUPCAKES

FOR THE CUPCAKES

1½ cups (195 g) cake flour

1½ teaspoons baking powder

¼ teaspoon salt

½ cup (112 g) unsalted butter, room temperature

1 cup (200 g) granulated sugar

1 large egg, room temperature

1 large egg white, room temperature

1 tablespoon (12 g) pure vanilla extract

⅓ cup (77 g) full-fat sour cream, room temperature

½ cup (120 ml) whole milk, room temperature

½ cup (96 g) rainbow sprinkles, plus extra for decorating

FOR THE BUTTERCREAM FROSTING

1 cup (225 g) unsalted butter, room temperature

¼ cup (60 ml) heavy cream

2 teaspoons vanilla extract

⅛ teaspoon sea salt

4 cups (480 g) confectioners' sugar, sifted

Gel food coloring (pink, blue, and purple suggested)

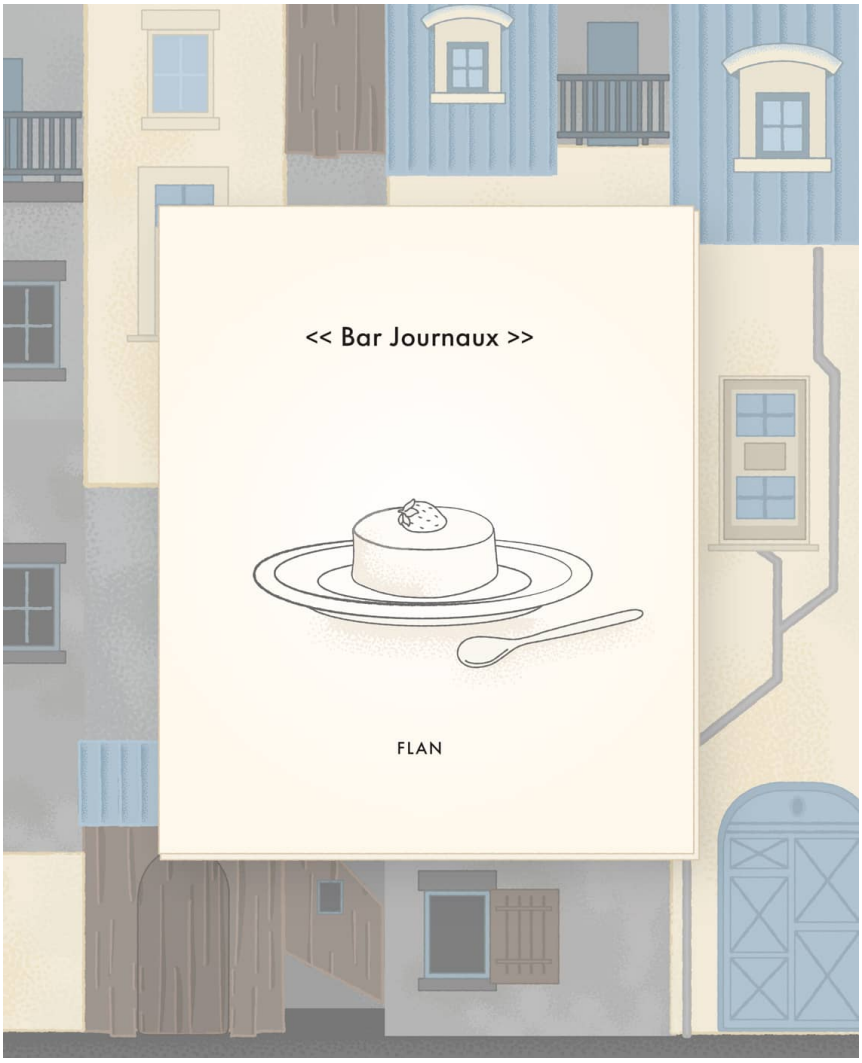
MAKE THE CUPCAKES

1. Preheat the oven to 350°F (180°C, or gas mark 4). Line a 12-cup muffin pan with cupcake liners.
2. In a medium bowl, whisk together the flour, baking powder, and salt.
3. In the bowl of a stand mixer, or in a large bowl if using an electric hand mixer, combine the butter and sugar. Beat on high until light and fluffy, about 2 minutes.
4. Add the egg, egg white, and vanilla, and beat until thoroughly combined, scraping down the sides as necessary. Add the sour cream and beat until smooth.
5. With the mixer on low, add the dry ingredients by thirds, alternating with the milk and beginning and ending with the dry. Beat until just incorporated—do not overmix.
6. Gently fold in the sprinkles.

7. Divide the batter evenly among the muffin cups, filling each two-thirds full.
8. Bake for 18 to 22 minutes, or until a toothpick inserted in the center of a cupcake comes out clean. Remove and let cool for 3 minutes in the pan, then transfer the cupcakes to a wire rack to cool completely.

MAKE THE BUTTERCREAM FROSTING

1. In the bowl of a stand mixer, or in a large bowl if using a hand mixer, beat the butter on medium until creamy, about 2 minutes.
2. Add the heavy cream, vanilla, and salt. Beat on low for 30 seconds, then gradually add the confectioners' sugar a little at a time. Once incorporated, beat on high for 2 minutes, or until fluffy.
3. Divide the frosting evenly among three small bowls. Tint each with a different gel food color. Stir until each color is uniform.
4. Lay out a piece of plastic wrap about 12 inches (30 cm) long. Spoon a line for each color frosting, side by side. Carefully roll the plastic wrap into a log, twist the ends, and snip off one end.
5. Place the wrapped log, cut end down, inside a piping bag fitted with a large star tip.
6. Pipe the frosting onto the cupcakes in a swirling motion. Top each with extra sprinkles for a festive finish. Serve immediately or store in an airtight container for up to 3 days.



◃ BAR JOURNAUX FLAN

Although the bar café for which this silky dessert is named is most famous for fortifying *The French Dispatch*'s journalists with strong drink, it is in no way deficient as an eatery. This creation verifies the French bona fides of the kitchen staff and is an elegant expression of simple flan draped in a blanket of delightful sauce. Flan is about timing and temperature, and your care with both will be rewarded with a surpassing texture and delicate flavor that is to the tongue what the sound of a clacking typewriter was to Arthur Howitzer Jr.

SERVES 6

1 cup (200 g) granulated sugar

¼ cup (60 ml) water

1 cup (235 ml) heavy cream

4 ounces (115 g) bittersweet chocolate, chopped
⅓ cup (29 g) unsweetened cocoa powder
3 large eggs
2 large egg yolks
1½ cups (355 ml) whole milk
1 cup (235 ml) sweetened condensed milk
1 teaspoon pure vanilla extract
½ teaspoon salt
½ teaspoon ground cinnamon
Whipped cream, to garnish, optional
Shaved chocolate, to garnish, optional
Cocoa powder, to garnish, optional

1. In a small saucepan over medium heat, combine the sugar and water. Do not stir; just swirl occasionally.
2. Once the sugar is melted and has turned a deep amber (6 to 8 minutes), divide the caramel among six (6 ounce [175 ml]) ramekins, swirling to evenly coat the bottoms. Set the ramekins aside to let the caramel harden while preparing the custard.
3. Combine the heavy cream, chocolate, and cocoa powder in a heatproof medium bowl set on top of a small saucepan of simmering water over low heat. Stir until the mixture is smooth.
4. Remove from the heat and let the mixture cool for 10 minutes.
5. In a blender, combine the eggs, yolks, milks, vanilla, salt, and cinnamon until smooth. Add the chocolate mixture and blend on medium until fully incorporated, about 30 seconds.
6. Preheat the oven to 325°F (165°C, or gas mark 3).
7. Strain the chocolate custard through a fine-mesh sieve into a large bowl, then evenly divide it among the prepared ramekins.
8. Arrange the ramekins in a large baking dish or lipped baking sheet, and carefully pour hot water into the dish until it reaches halfway up the sides of the ramekins.

9. Bake until the custard is set but still slightly wobbly in the center, about 40 minutes.
10. Remove the ramekins from the water bath and let cool to room temperature before transferring them to the refrigerator. Chill for at least 4 hours, preferably overnight.
11. Run a thin knife around the edge of each ramekin. Cover with an upside-down serving dish, and invert to release the flan.
12. Garnish with whipped cream, shaved chocolate, or a dusting of cocoa powder, as desired, before serving.

◃ BAKED APPLES

Even the Fantastic Mr. Fox needs his fiber. That's why, to end any meal of chicken or goose—ill-gotten or legitimate—he turns to this delicious, soul-satisfying dessert. This is a classic New England crowd-pleaser, and you can use many different types of apples for subtle variations in flavors. Warm cinnamon and the caramel notes of brown sugar will dominate regardless. Given half the chance, even the villainous inebriate Farmer Bean might choose this treat over fermenting the treasure of his orchard.

SERVES 4

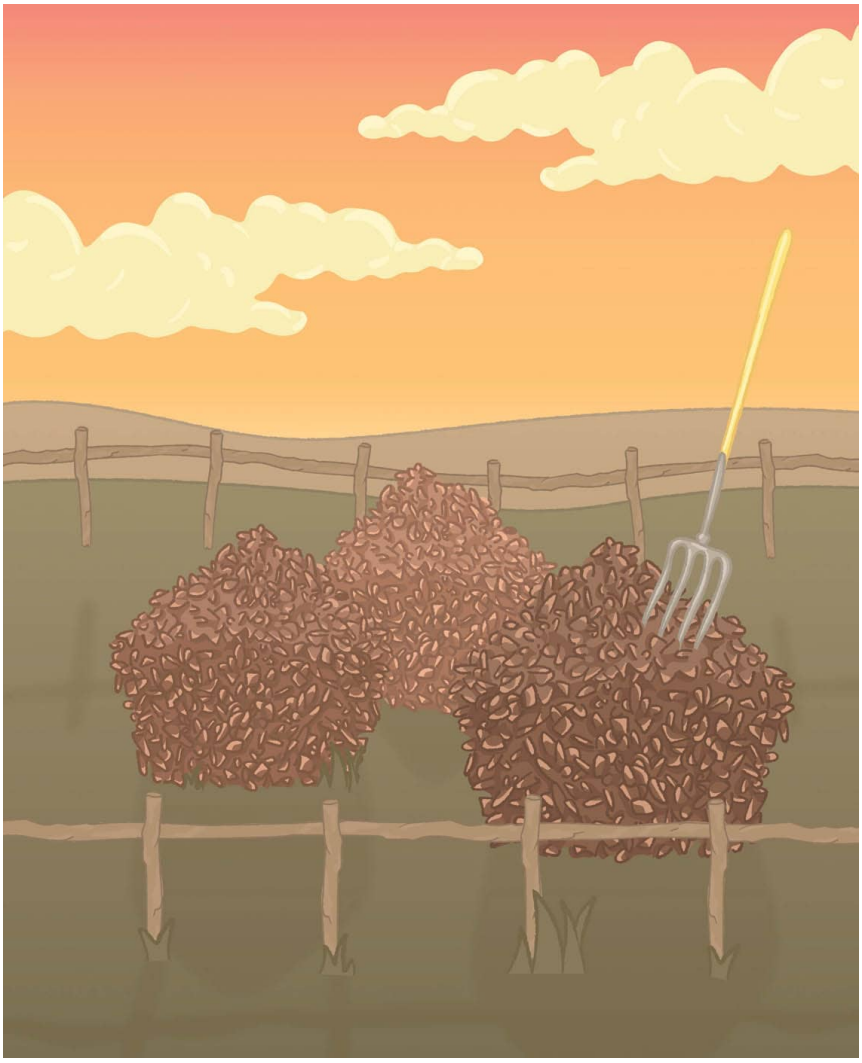
4 large baking apples (Honeycrisp, Jonagold, or Pink Lady suggested)

3 tablespoons (42 g) unsalted butter, melted and divided

½ cup (119 g) packed dark brown sugar

½ cup (64 g) chopped pistachios
¼ cup (30 g) dried cranberries
1 teaspoon pure vanilla extract
¾ teaspoon ground cinnamon
¼ teaspoon ground cardamom
¼ teaspoon ground ginger
⅛ teaspoon ground cloves
½ cup (120 ml) fresh apple juice or apple cider

1. Preheat the oven to 375°F (190°C, or gas mark 5).
2. Slice ½ inch (1 cm) off the top of each apple. Scoop out the core and seeds using a melon baller or paring knife, leaving about ½ inch (1 cm) of the bottom intact. Lightly pierce the apple skins all over with a fork.
3. In a medium bowl, combine 1 tablespoon (14 g) butter, brown sugar, pistachios, cranberries, vanilla, cinnamon, cardamom, ginger, and cloves. Toss until well mixed.
4. Arrange the apples in an 8-inch (20 cm) square baking dish, hole side up. Generously stuff each with the filling.
5. Drizzle the remaining melted butter over the apples. Pour the apple juice or cider around the apples.
6. Loosely cover the dish with foil and bake for 30 minutes. Remove the foil and bake uncovered for another 10 minutes, or until the apples are tender but not mushy.
7. Spoon the pan juices over the apples before serving.



◃ HAYRICKS

Hayricks—the English version of a haystack—ultimately confound the Rat Catcher in the short film of the same name. Perhaps the most insidious of Wes Anderson's creations, he is essential should you need to eradicate persistent vermin. The hayricks might serve as backdrop to the episode, but they are lovely, warm, and evocative backdrops. The same can be said for these incredibly easy-to-make, no-bake namesake cookies. Can you fault the rats for loving them?

MAKES 30 COOKIES

2 cups (400 g) granulated sugar

½ cup (43 g) unsweetened cocoa powder

½ cup (120 ml) whole milk

½ cup (112 g) unsalted butter

1 teaspoon pure vanilla extract

Pinch sea salt

3 cups (468 g) old-fashioned oats

2 cups (170 g) sweetened coconut, shredded

1. Line a baking sheet with parchment paper.
2. In a medium saucepan, combine the sugar, cocoa powder, milk, butter, vanilla, and salt. Bring to a boil over medium heat while stirring.
3. In a large bowl, toss the oats and coconut until combined. Add the chocolate mixture and stir until completely mixed.
4. Use a tablespoon or small cookie scoop to scoop mounds of batter onto the baking sheet. Refrigerate until firm. (The cookies can be kept for up to 2 weeks at room temperature or up to 3 months frozen in a sealed container.)

◃ NUTMEG GINGER PUPPY SNAPS

The complex classic fall flavors packed into these unique cookies pay tribute to two different Andersonian animation tours de force. Although Mrs. Fox bakes these to the delight of Ash and Kristofferson (adding apple), the name is a nod to the aloof and comely Nutmeg, Chief's paramour in the *Isle of Dogs*. As the name implies, the cookies lean heavily on soul-warming autumnal spices and are the perfect accompaniment to a steaming mug of coffee or black tea. It's certain that fox, dog, and readers alike will embrace the alluring balance of spicy and sweet.

MAKES 24 COOKIES

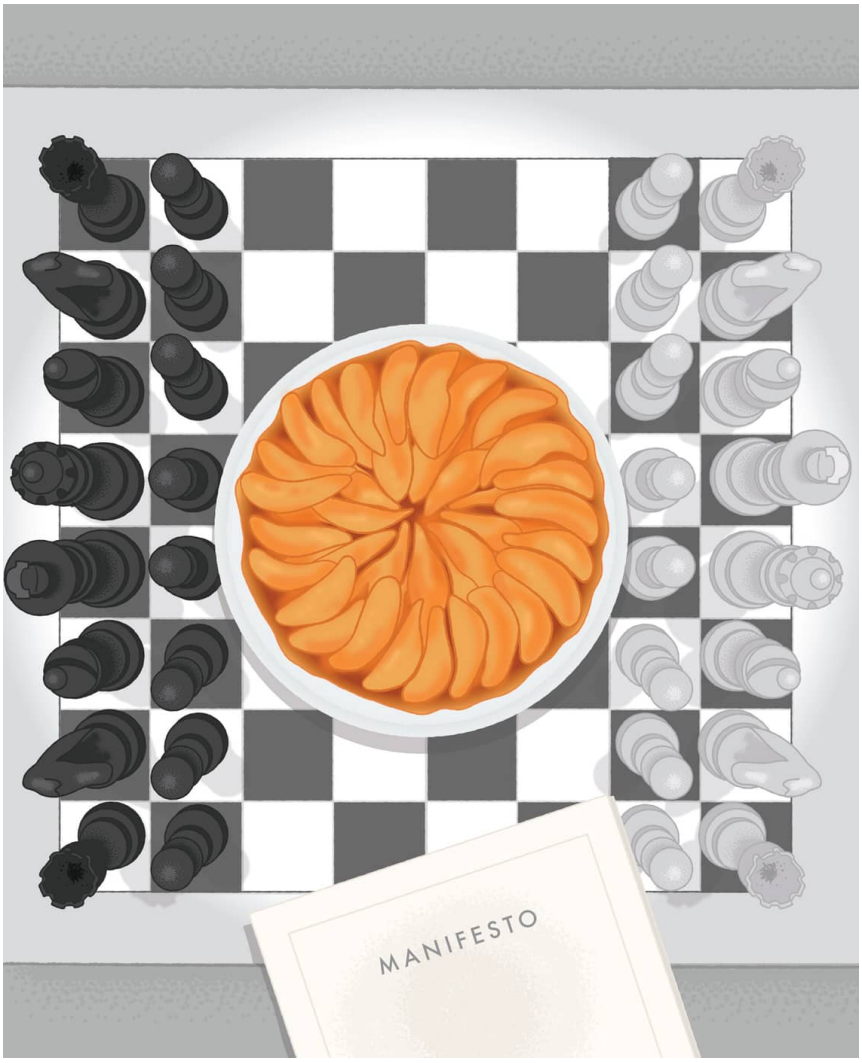
2¼ cups (280 g) all-purpose flour

1 tablespoon (5.5 g) ground ginger

1 teaspoon baking soda

¾ teaspoon ground nutmeg
½ teaspoon ground cinnamon
¼ teaspoon ground cloves
¼ teaspoon salt
¾ cup (168 g) unsalted butter, softened
1 cup (200 g) granulated sugar
1 large egg
⅓ cup (113 g) blackstrap molasses

1. In a medium bowl, whisk the flour, ginger, baking soda, nutmeg, cinnamon, cloves, and salt until combined.
2. In the bowl of a stand mixer, or in a large bowl if using a hand mixer, beat the butter and sugar on medium until light and fluffy, about 2 minutes. Add the egg and molasses and beat until combined.
3. Add the dry ingredients and beat until just incorporated. Gather the dough into two balls. Wrap each in plastic wrap, flatten them into roughly 6-inch (15 cm) discs, and refrigerate until firm, about 2 hours.
4. Preheat the oven to 350°F (180°C, or gas mark 4). Line two baking sheets with parchment paper.
5. On a lightly floured surface, roll out the dough to ¼-inch (6 mm) thickness. Use a dog bone–shaped cookie cutter to cut out the cookies. Repeat, rerolling the scraps, until all the dough is used.
6. Place the cookies 2 inches (5 cm) apart on the baking sheets and bake for 10 to 12 minutes, or until firm.
7. Remove from the oven and allow the cookies to cool on the baking sheets for 5 minutes before transferring them to a wire rack to cool completely. Store at room temperature in an airtight container for up to 1 week or in the freezer for up to 3 months.



◃ CLASSIC TARTE TATIN

Even in Ennui-sur-Blasé, whose cramped, unassuming neighborhoods house *The French Dispatch* among other institutions, no table is complete without a plate of absolute decadence. More often than not, that takes the form of the traditional French apple tart. Created by the innkeeping sisters Tatin, this is American apple pie refined and elevated. A family-size serving would be enough to call a temporary gustatory halt to even the most passionate student revolution.

SERVES 8

FOR THE CRUST

1¼ cups (156 g) all-purpose flour

1 tablespoon (13 g) granulated sugar

½ teaspoon salt

½ cup (112 g) very cold unsalted butter, cubed

3 to 4 tablespoons (45 to 60 ml) ice water

FOR THE CARAMELIZED APPLES

1 cup (200 g) granulated sugar

3 tablespoons (42 g) unsalted butter

Pinch sea salt

5 or 6 Honeycrisp apples, peeled, cored, and thinly sliced

1. In a medium bowl, whisk together the flour, sugar, and salt for the crust. Cut in the butter using a pastry cutter or your hands, until the mixture resembles coarse crumbs.
2. Add the ice water 1 tablespoon (15 ml) at a time, mixing just until the dough holds together.
3. Flatten the dough into a roughly 6-inch (15 cm) disc, wrap in plastic, and refrigerate for at least 30 minutes or overnight.
4. Place a 9-inch (23 cm) ovenproof skillet (cast iron works best) over medium heat. Sprinkle the sugar evenly across the bottom and let it melt. Swirl the skillet periodically, but don’t stir.
5. Cook the sugar until it takes on a deep amber color, about 10 minutes.
6. Remove from the heat and stir in the butter and salt. Shingle the apple slices in the skillet, in a circular or spiral pattern.
7. Return the skillet to medium heat and cook the apples in the caramel for 10 to 12 minutes, basting occasionally, until the apples soften slightly and the caramel thickens.
8. Preheat the oven to 375°F (190°C, or gas mark 5).
9. Working on a floured surface, roll the chilled dough into a rough circle about 1 inch (2.5 cm) larger than your skillet.
10. Drape the dough over the pan, tucking the edges down around the apples. Bake for 30 to 35 minutes, or until the crust is golden brown and crisp. Remove and let the tarte rest for 10 minutes.

11. Place a large plate or platter over the skillet and carefully invert the tarte. Serve slices of the tarte warm, ideally with vanilla ice cream or whipped cream.

◃ BUTTERSCOTCH SUNDAE

Sometimes simplicity is best, especially when one is burdened with the dark complexity of character that haunts the enigmatic Margot Tenenbaum. Despite Margot's troubled relationship with her father (and with the universe in general), this luxuriantly sweet classic is the perfect glue with which to bond the two, if only for a moment. Sometimes a moment is just long enough (especially when it is steeped in rich notes of caramel and vanilla).

SERVES 4

FOR THE ICE CREAM

1½ cups (375 ml) whole milk

1½ cups (375 ml) heavy cream

¾ cup (175 g) granulated sugar, divided

2 teaspoons pure vanilla extract
1¼ teaspoons sea salt
4 large egg yolks

FOR THE ROASTED NUTS

½ cup (55 g) almonds, pecans (56 g), and/or walnuts (60 g), roughly chopped
1 tablespoon (14 g) unsalted butter, melted
1 tablespoon (15 g) dark brown sugar
½ teaspoon ground cinnamon
¼ teaspoon sea salt

FOR THE BUTTERSCOTCH SAUCE

¼ cup (56 g) unsalted butter
½ cup (115 g) packed dark brown sugar
½ cup (120 ml) heavy cream
1 tablespoon (20.5 g) corn syrup
1 tablespoon (15 ml) bourbon, optional
1 teaspoon pure vanilla extract
½ teaspoon sea salt

MAKE THE ICE CREAM

1. In a medium saucepan over medium heat, combine the milk, cream, ½ cup (100 g) sugar, vanilla, and salt. Stir occasionally until scalding hot and steaming. Do not let the mixture boil.
2. Meanwhile, in a medium bowl, whisk the egg yolks with the remaining ¼ cup (50 g) sugar until pale, about 5 minutes. Slowly drizzle in half of the warm milk mixture, whisking constantly. (This must be done slowly and carefully, a little bit at a time, to avoid cooking the egg yolks.)
3. Return the mixture to the saucepan and cook over medium heat, stirring constantly. Cook until it is thick enough to coat the back of a spoon, 2 to 3 minutes.
4. Strain the mixture into a bowl set over an ice bath. Once cool, cover and refrigerate for at least 4 hours. Transfer to an ice cream maker and churn according to the manufacturer’s instructions. Freeze until firm.

MAKE THE ROASTED NUTS

1. Preheat the oven to 350°F (180°C, or gas mark 4). Line a baking sheet with parchment paper.
2. In a small bowl, toss the nuts with the melted butter, brown sugar, cinnamon, and salt. Spread on the baking sheet.
3. Roast for 8 to 10 minutes, stirring halfway, until fragrant and golden. Remove and set aside to cool.

MAKE THE BUTTERSCOTCH SAUCE

1. In a medium saucepan over medium heat, melt the butter. Add the brown sugar, heavy cream, and corn syrup, and bring to a boil while stirring continuously.
2. Cook for 4 to 5 minutes; the mixture will become very smooth and thick. Remove from heat and stir in the bourbon (if using), vanilla, and salt until the sauce is smooth.
3. Let cool to the touch before using.

TO ASSEMBLE

1. Scoop the vanilla ice cream into bowls or sundae glasses.
2. Drizzle generously with warm butterscotch sauce.
3. Sprinkle with nuts and serve.

◃ NEW PENZANCE SANDIE TRUFFLES

As befits such an endearingly uncomplicated setting, these cookies can be considered the official sweet snack of the island town at the center of *Moonrise Kingdom*. These riff on traditional pecan sandies, reflecting the essential nature of the island and its inhabitants: simple, just sweet enough without being overly cloying, and embodying an utterly delightful warm disposition. Pecans add nuttiness and a modest touch of sweetness as well as a contrasting texture to the melt-in-your-mouth treat. The truffles are at home wherever a campfire burns and the skies are filled with stars and dreams.

MAKES ABOUT 24 TRUFFLES

FOR THE PECAN SANDIES

1½ cups (178 g) pecans (see sidebar)
1 cup (225 g) unsalted butter, room temperature
½ cup (60 g) confectioners' sugar
½ cup (100 g) granulated sugar
½ teaspoon salt
1 tablespoon (12 g) pure vanilla extract
2 cups (250 g) all-purpose flour

FOR THE TRUFFLES

12 pecan sandie cookies
4 ounces (112 g) cream cheese, room temperature
¼ cup (80 g) pure maple syrup
1 teaspoon ground cinnamon, divided
8 ounces (227 g) white chocolate, chopped

MAKE THE PECAN SANDIES

1. Preheat the oven to 350°F (175°C, or gas mark 4). Line a baking sheet with parchment paper.
2. Spread the pecans on the baking sheet and toast for 6 to 8 minutes, or until fragrant. Stir them halfway through. Let the nuts cool, then finely chop them. Reserve ½ cup (66 g).
3. In the bowl of a stand mixer, or in a medium bowl if using a hand mixer, beat the butter, confectioners' sugar, granulated sugar, and salt until smooth. Add the vanilla extract and beat to combine.
4. Gradually add the flour, beating until just combined. Fold in 1 cup (112 g) toasted pecans. If the dough is too crumbly, add 1 tablespoon (15 ml) of water to help it come together.
5. Shape the dough into a 12-inch (30 cm) log, wrap it in plastic, and chill for at least 30 minutes, and up to overnight.
6. Preheat the oven to 350°F (175°C, or gas mark 4). Line a baking sheet with parchment paper.
7. Slice the dough into ¼-inch (6 mm) thick rounds and place them on the baking sheet. Bake for 12 to 15 minutes, or until edges are

golden. Let the cookies cool completely before making the truffle filling.

MAKE THE TRUFFLES

1. In the bowl of a food processor, pulse 12 of the cookies into fine crumbs; you should have about 2 cups (about 225 g). Add the cream cheese, maple syrup, and ½ teaspoon cinnamon. Pulse until smooth and well combined.
2. Transfer to a small bowl, cover, and refrigerate for 1 hour or until firm.
3. Scoop out 1 tablespoon (about 21 g) of the chilled dough and roll it into a smooth ball. Place it on a parchment-lined baking sheet. Repeat with the remaining dough. Freeze for 15 to 20 minutes to firm up while you prepare the white chocolate coating.
4. In a microwave-safe bowl, microwave the white chocolate in 30-second increments, stirring between each, until the chocolate is completely melted. Stir in the remaining cinnamon.
5. Using a fork, dip each chilled truffle in the white chocolate, coating evenly. Let the excess drip off before placing the truffle on the parchment paper. Sprinkle with the remaining toasted pecans before the chocolate hardens.
6. Let the truffles sit at room temperature for 15 minutes, or refrigerate for 10 minutes, until the chocolate is firm. Trim any excess chocolate from the bottom, arrange on a serving plate, and enjoy! (These will keep, refrigerated, for up to 1 week. Or freeze them for up to 3 months.)

DIRECTOR'S NOTE: You may certainly use store-bought pecan sandies for these truffles, but the maestro likely wouldn't take such shortcuts himself. This recipe makes more sandies than you'll need; store extras in an airtight container in the fridge or freezer.

◃ MENDL’S COURTESAN AU CHOCOLAT

No dessert more thoroughly embodies a Wes Anderson cinematic world than this one. The milieu of the Grand Budapest Hotel is sumptuous yet moribund luxury amid a caustic historical moment. The classic Courtesan au Chocolat preserves the grandiose nature of desserts from the hotel’s golden age with a small tower of tender choux pastry filled with decadently silky chocolate pastry cream and covered in finery of colorful icing and buttercream swirls. It is, like the hotel itself, a bulwark against a cruel and coarse world.

SERVES 8

FOR THE PASTRY CREAM

1½ cups (355 ml) whole milk

2 ounces (55 g) dark chocolate, finely chopped

3 large egg yolks
¼ cup (50 g) granulated sugar
2 tablespoons (10 g) cocoa powder
1 tablespoon (7.8 g) all-purpose flour
1 tablespoon (8 g) cornstarch

FOR THE CHOUX PASTRY

½ cup (120 ml) water
½ cup (120 ml) whole milk
½ cup (112 g) unsalted butter
1 tablespoon (13 g) granulated sugar
Pinch sea salt
1 cup (125 g) all-purpose flour
4 large eggs

FOR THE ICING

1½ cups (180 g) confectioners' sugar
2 to 3 tablespoons (28 to 45 ml) water
Pink, green, and blue gel food coloring

FOR THE BUTTERCREAM FROSTING

½ cup (112 g) unsalted butter, room temperature
1½ cups (180 g) confectioners' sugar
1 tablespoon (15 ml) whole milk
1 teaspoon pure vanilla extract
Blue gel food coloring
8 chocolate-covered almonds

MAKE THE PASTRY CREAM

1. In a medium saucepan over medium heat, heat the milk and chocolate. Stir until the chocolate is melted.
2. In a medium bowl, whisk the egg yolks, sugar, cocoa powder, flour, and cornstarch until smooth.
3. Slowly drizzle the chocolate mixture into the egg mixture, whisking vigorously and continuously to avoid cooking the eggs.
4. Return the mixture to the saucepan and cook over medium heat, whisking constantly until thickened enough to coat the back of a spoon, about 2 minutes.

5. Remove the cream from the heat and transfer to a bowl. Press plastic wrap directly onto the surface to prevent a skin from forming, and refrigerate until completely cooled.

MAKE THE CHOUX PASTRY

1. Preheat the oven to 400°F (200°C, or gas mark 6). Line a baking sheet with parchment paper.
2. In a large saucepan over medium heat, heat the water, milk, butter, sugar, and salt until the butter melts and the mixture begins to boil.
3. Remove the saucepan from the heat, and add the flour, stirring vigorously with a wooden spoon until a smooth dough forms.
4. Reduce the heat to low and return the saucepan to the burner. Stir for 1 to 2 minutes to dry out the dough slightly.
5. Transfer the dough to a medium bowl and cool for 5 minutes.
6. Mix the eggs into the dough with a wooden spoon or spatula, one at a time, mixing well after each addition until the dough is smooth and glossy. The dough is ready when it forms a distinctive V-shaped ribbon as you hold up the spoon.
7. Transfer the dough to a piping bag fitted with a round tip. Pipe three different sizes of choux buns on the baking sheet: 8 large, 8 medium, and 8 small.
8. Bake for 18 minutes, reducing the temperature to 325°F (165°C, or gas mark 3) for the last 5 minutes. Transfer the buns to a wire rack. Poke a small hole in the bottom of each bun and let cool completely.
9. Transfer the cold pastry cream to a piping bag fitted with a small round tip. Pipe the filling into the hole in the bottom of each choux bun until the bun is full.

MAKE THE ICING

1. In a small bowl, combine the confectioners’ sugar with 2 to 3 tablespoons (28 to 45 ml) of water and stir until there are no lumps and the mixture is the consistency of a thick glaze.

2. Divide the icing among three small bowls. Tint one pink, one green, and one blue with the food coloring.
3. Dip the top of each small bun in the pink. Dip each medium bun in the green icing, and each large bun in the blue. Transfer them to a wire rack to set, about 15 minutes.

MAKE THE BUTTERCREAM FROSTING

1. In the bowl of a stand mixer, or a medium bowl if using a hand mixer, beat the butter until smooth and pale. Add the confectioners' sugar, milk, and vanilla, and beat until fluffy.
2. Transfer half the buttercream to a small bowl and tint it blue. Transfer the blue buttercream to a piping bag fitted with a small round tip for decorative delicate piping.
3. Stack the choux buns into three-bun towers, each with a large bun on the bottom. Use dabs of white buttercream as glue.
4. Pipe blue decorative buttercream dots around the sides of each bun and a small swirl on top. Garnish with a chocolate-covered almond on top of each, and serve.

OceanofPDF.com

FIN

THE WES ANDERSON FILMOGRAPHY

1996
Bottle Rocket

1998
Rushmore

2001
The Royal Tenenbaums

2004
The Life Aquatic with Steve Zissou

2007
The Darjeeling Limited

2009
Fantastic Mr. Fox

2012
Moonrise Kingdom

2014
The Grand Budapest Hotel

2018
Isle of Dogs

2021

The French Dispatch

2023

Asteroid City

2024

The Wonderful Story of Henry Sugar and Three More

2025

The Phoenician Scheme

OceanofPDF.com

EPILOGUE

FANCIFUL FEASTS FOR SPECIAL OCCASIONS

Individual recipes take flight when they are thoughtfully paired with complementary or contrasting dishes in transportive meals that are greater than the sum of their parts. Just as every scene in every Wes Anderson creation is a remarkably layered composition, these menus are intriguing tapestries of recipes grouped around a common theme. Execute them as described or imbue them with your own flights of fancy, substitutions, or creative ideas. The goal, always, is to create memorable occasions based on unforgettable food.

The Awesome Watch Party

How best to indulge in all things Wes Anderson? Ideally, partake in one or more of his movies with a crowd of fellow devotees. Combine your ensemble as the director does: For every charismatic Steve Zissou or Max Fischer, there must be the quietly durable Dignan's Anthony Adams or Mr. Fox's Opossum. Assembling the group of like-minded Andersonists is, however, just one aspect of a memorable cinematic experience. Where the eyes go, the stomach is sure to follow. So, here is a selection of tabletop tidbits inspired by the maestro's masterpieces. These were chosen according to the rule of a successful buffet: Everything should be edible using only a fork or fingers—no knives needed. These represent a delightfully tasty collage of worlds we can't inhabit but can sample.

- Shrimp Patties with Wasabi Aioli
- Goose Grackles
- Stargazer Picnic Potato Salad
- Veggie Tikka Masala
- Motel Room Margaritas
- Sweet Lime Mocktail

A Birthday Celebration

The birthday party scene holds a special place in the Wes Anderson universe, even when the celebrant is no longer among the cast of characters (RIP, Arthur Howitzer Jr.). It is a chance to gather together characters bonded by blood, passion, or simple plotlines. These affairs are often fraught with underlying unresolved conflicts and troublesome relationships (Margot Tenenbaum's eleventh comes to mind). Anderson's particular visual sense is remarkably well suited to birthday parties, evoking the hues and symmetry of clustered balloons, pastel-colored candles on a cake, and the mysterious fun embodied in a wrapped present. The menu here is meant to pay tribute to the guest of honor and joy of the occasion, as momentary balm for any preexisting familial drama and tension.

- Private Compartment Savoury Snacks
- French (Dispatch) Deviled Eggs
- Blackbird Pie
- Margot's Birthday Cupcakes
- Henry's Concentration

Bountiful Sunday Brunch

Brunch is the great equalizer. The solicitous staff at the Grand Budapest Hotel hosts brunch just as readily and happily as do the crew gathering in the mess hall of Steve Zissou's beloved *Belafonte*. Regardless of the setting, brunch is meant for lingering. It is the most relaxed meal one can eat, suspending time and tumult to keep the hectic world at arm's length—if only for the better part of an afternoon. This wonderful meal is defined by variety. It must include something sweet, something savory, and a jumble of textures and temperatures that delight the palate from first bite to last.

- Chocolat Chaud avec Café
- Hot Sausage Yakitori Style
- Blueberry-Filled Donuts
- Midge's Dinette Waffles
- Boggis's Hen-Fruit Breakfast
- Cerveceria Fries

- The Cure (for Dog Flu)

A Joyeux Noël Eve

Christmas Eve is ripe with anticipation and traditionally a moment to gather, eat, and enjoy the revelry of family and faith (the sentiment and menu apply equally well to Zose Hanukkah). We can imagine the simple, subdued revelry with which the Bishop family would approach the occasion on a stormy *Moonrise Kingdom* evening, or the tumultuous gathering a Tenenbaum Christmas Eve would involve. Whatever the case, the dishes on offer must be worthy of lingering over, rich preparations that fuel social interaction and pure enjoyment of the moment. It helps if they are served as presents, as is the case with the Minced Lamb Bonbons included here. Eat well, enjoy your closest and dearest, sleep deeply, and remember to leave the New Penzance Sandie Truffles and milk out for Santa!

- Minced Lamb Bonbons in Pastry Purses
- Etheline's Sautéed Wild Mushrooms
- Out-of-This-World Spare Ribs and Ziti
- Classic Tarte Tatin
- The Secret Agent

Date Night

Zero and the comely Agatha. Intrepid Suzy and resourceful Sam. The elegant Mr. and Mrs. Fox. Transcendent love affairs abound in the masterworks of Wes Anderson. And ever has it been that the thrill of the heart is inextricably linked to the happiness of the stomach. So much a part of romance—especially the wooing phase—is about the intimate, shared meal. This particular menu provides exquisite memorable flavors, but its most defining aspect is that it serves as a bridge across the Rubicon separating rampant infatuation from the thrall of true love.

- Swan Lake Tartare
- Belafonte Salad Niçoise
- Roasted Duck Breast with Olives
- Mendl's Courtesan au Chocolat

- The Brut Elegance

Independence Day

It hardly matters whether your heart belongs to Bastille Day, the Fourth of July, or just your own personal independence from the endless pursuit of an elusive and frightening Jaguar Shark, freedom is always a cause deserving celebration. These jubilant occasions are traditionally enjoyed outdoors in good weather among a crowd of fellow celebrants, much like Mr. Fox's banquet. So the menu follows the logic of finger foods that are portable and easily consumed by hand, or at most with a paper plate and plastic fork. At least one grilled item is also a requisite, so be sure to cut the steak off the bone before serving.

- Milk-Stewed Corn on the Cob
- Cheesy Performance Popcorn Balls
- Switchboard Watercress-and-Tuna Salad Sandwich
- Stargazer Picnic Potato Salad
- Center-Cut Kobe Ribeye on the Bone
- Bottle Rocket with a Splash
- Sweet Lime Mocktail

A Sporting Spread

Supporting your favorite team can be ravenous work. It doesn't matter if you're rooting for the underdogs on Rushmore Academy's wrestling team, shouting your head off to inspire Richie Tenenbaum during one of his high-pressure tennis matches, or simply sitting in silent encouragement of the foxes playing whack-bat thirteen—you're likely to work up a champion-level hunger. A mix of deep flavors, sumptuous textures, and savory and sweet are sure to score a W for the crowd and the team alike.

- French (Dispatch) Deviled Eggs
- Cubby's Perfect Grilled Cheese
- Ship-at-Sea Quiche
- Goose Grackles
- Hibachi Chili

- Butterscotch Sundae

OceanofPDF.com

INDEX

agave syrup: Motel Room Margaritas, 91
almond flour: Goose Grackles, 43
almonds
  Butterscotch Sundae, 145–146
  Mendl's Courtesan au Chocolat, 151–152
  Purloined Chicken Salad, 69
  Suzy's Lake Trout Almondine, 115
aloe vera juice: The Cure (for Dog Flu), 86
The Alpine Wonder, 129–130
Anaheim chilis: Hibachi Chili, 120
ancho chili powder: Hibachi Chili, 120
anchovies: Belafonte Salad Niçoise, 63–64
angostura bitters
  The Brut Elegance, 96
  The Mad Max, 79
  The Royal Negroni, 93
  The Secret Agent, 99
apple cider vinegar
  Fifty-Cent Baked Beans, 60–62
  French (Dispatch) Deviled Eggs, 39
  Purloined Chicken Salad, 69
apple jelly: Deconstructed TV Dinner, 107–108
apple juice
  Baked Apples, 136
  Fifty-Cent Baked Beans, 60–62
apples
  Baked Apples, 136
  Classic Tarte Tatin, 143
  Purloined Chicken Salad, 69
  Switchboard Watercress–and–Tuna Salad Sandwich, 45
asparagus: Ship-at-Sea Quiche, 27
avocados
  Cerveceria Fries, 58
  Cubby's Perfect Grilled Cheese, 47
  Shrimp Patties with Wasabi Aioli, 35

bacon
  Fifty-Cent Baked Beans, 60–62

Hibachi Chili, 120
Omelette à la Policier, 23
bagel chips: Private Compartment Savoury Snacks, 51
baguettes: Hot Sausage Yakitori Style, 21
Baked Apples, 136
balsamic vinegar: Birthday Party Pancakes, 17–18
bananas: Oatmeal to Die For, 13
barbecue sauce: Fifty-Cent Baked Beans, 60–62
Bar Journaux Flan, 135
Bar Luce, 74–75
basmati rice: Gurdwara Lentil Soup, 72
beef
Center-Cut Kobe Ribeye on the Bone, 105
Hibachi Chili, 120
beef broth
Hibachi Chili, 120
Out-of-this-World Spareribs and Ziti, 119
Porcine Perfection, 113
beer: Hibachi Chili, 120
beets: French (Dispatch) Deviled Eggs, 39
Belafonte Salad Niçoise, 63–64
bell peppers
Hibachi Chili, 120
Hot Sausage Yakitori Style, 21
Purloined Chicken Salad, 69
Seafood Heist Stew, 102
Shrimp Patties with Wasabi Aioli, 35
Birthday Party Pancakes, 17–18
black beans: Hibachi Chili, 120
Blackbird Pie, 109–110
black gram (urad dal): Gurdwara Lentil Soup, 72
Blueberry-Filled Donuts, 15–16
Blue Curaçao
Bottle Rocket with a Splash, 82
The Cure (for Dog Flu), 86
Boggis’s Hen-Fruit Breakfast, 30
Bottle Rocket with a Splash, 82
bourbon
Butterscotch Sundae, 145–146
Camp Ivanhoe French Toast, 24

Fifty-Cent Baked Beans, 60–62
Midge's Dinette Waffles, 29
brandy
Roasted Duck Breast with Olives, 116
The Secret Agent, 99
The Brut Elegance, 96
buttermilk: Birthday Party Pancakes, 17–18
Butterscotch Sundae, 145–146

cakes: Margot's Birthday Cupcakes, 131–132
Campari: The Royal Negroni, 93
Camp Ivanhoe French Toast, 24
capers: Swan Lake Tartare, 40
carrots
Blackbird Pie, 109–110
Out-of-this-World Spareribs and Ziti, 119
Rosemary's Carrots, 55
Veggie Tikka Masala, 124
cauliflower: Veggie Tikka Masala, 124
celery
Blackbird Pie, 109–110
Out-of-this-World Spareribs and Ziti, 119
Purloined Chicken Salad, 69
Switchboard Watercress–and–Tuna Salad Sandwich, 45
Center-Cut Kobe Ribeye on the Bone, 105
cereal squares: Private Compartment Savoury Snacks, 51
Cerveceria Fries, 58
challah bread: Camp Ivanhoe French Toast, 24
champagne: The Brut Elegance, 96
cheddar cheese
Cheesy Performance Popcorn Balls, 37
Hibachi Chili, 120
Hot Sausage Yakitori Style, 21
cheese. *See specific types*
Cheesy Performance Popcorn Balls, 37
chestnuts: The Alpine Wonder, 129–130
chicken
Blackbird Pie, 109–110
Purloined Chicken Salad, 69
chicken broth: Out-of-this-World Spareribs and Ziti, 119

chicken stock
Blackbird Pie, 109–110
Deconstructed TV Dinner, 107–108
Minced Lamb Bonbons in Pastry Purses, 48
chickpeas
Private Compartment Savoury Snacks, 51
Veggie Tikka Masala, 124
chocolate
Bar Journaux Flan, 135
Chocolat Chaud avec Café, 95
Mendl’s Courtesan au Chocolat, 151–152
New Penzance Sandie Truffles, 147
ciabatta bread: Cubby’s Perfect Grilled Cheese, 47
clams: Seafood Heist Stew, 102
Classic Tarte Tatin, 143
club soda
Bottle Rocket with a Splash, 82
The Mad Max, 79
The Royal Negroni, 93
Sweet Lime Mocktail, 89
coconut: Hayricks, 139
coconut cream: Veggie Tikka Masala, 124
coffee
Chocolat Chaud avec Café, 95
Hibachi Chili, 120
cognac
The Alpine Wonder, 129–130
Roasted Duck Breast with Olives, 116
Cointreau
The Mad Max, 79
Motel Room Margaritas, 91
Corn on the Cob, Milk-Stewed, 71
corn cereal squares: Private Compartment Savoury Snacks, 51
cranberries
Baked Apples, 136
Deconstructed TV Dinner, 107–108
cream cheese: New Penzance Sandie Truffles, 147
crème de cassis: The Brut Elegance, 96
Cubby’s Perfect Grilled Cheese, 47
cucumber: Belafonte Salad Niçoise, 63–64

Deconstructed TV Dinner, 107–108
dill pickles: Stargazer Picnic Potato Salad, 57
donuts: Blueberry-Filled Donuts, 15–16
duck: Roasted Duck Breast with Olives, 116

elderflower liqueur: The Cure (for Dog Flu), 86
English cucumber: Belafonte Salad Niçoise, 63–64
Etheline's Sautéed Wild Mushrooms, 67

fenugreek leaves: Veggie Tikka Masala, 124
feta cheese
  Boggis's Hen-Fruit Breakfast, 30
  Purloined Chicken Salad, 69
Fifty-Cent Baked Beans, 60–62
fire-roasted tomatoes: Hibachi Chili, 120
fish
  Grilled Jaguar Shark Steaks with Cream Sauce, 123
  Seafood Heist Stew, 102
  Suzy's Lake Trout Almondine, 115
  Swan Lake Tartare, 40
Fondazione Prada, 74
French (Dispatch) Deviled Eggs, 39

garam masala
  Gurdwara Lentil Soup, 72
  Veggie Tikka Masala, 124
gin
  The Brut Elegance, 96
  Henry's Concentration, 85
ginger
  Baked Apples, 136
  Nutmeg Ginger Puppy Snaps, 141
  Shrimp Patties with Wasabi Aioli, 35
  Veggie Tikka Masala, 124
ginger-garlic paste: Gurdwara Lentil Soup, 72
Goose Grackles, 43
green beans: Belafonte Salad Niçoise, 63–64
green chiles: Hibachi Chili, 120
Grilled Jaguar Shark Steaks with Cream Sauce, 123

Gurdwara Lentil Soup, 72

halibut: Seafood Heist Stew, 102
halloumi cheese: Cubby's Perfect Grilled Cheese, 47
hard cider: Porcine Perfection, 113
Hayricks, 139
hazelnuts: Oatmeal to Die For, 13
Henry's Concentration, 85
Hibachi Chili, 120
honey: Purloined Chicken Salad, 69
Hot Sausage Yakitori Style, 21

Italian sausage: Hibachi Chili, 120

jalapeño peppers
  Boggis's Hen-Fruit Breakfast, 30
  Cerveceria Fries, 58
jam: The Alpine Wonder, 129–130

kidney beans: Hibachi Chili, 120
Koolhaas, Rem, 74

lamb: Minced Lamb Bonbons in Pastry Purses, 48
lardons: Omelette à la Policier, 23
leeks: Blackbird Pie, 109–110
lettuce
  Belafonte Salad Niçoise, 63–64
  Switchboard Watercress–and–Tuna Salad Sandwich, 45

The Mad Max, 79
maple syrup
  Birthday Party Pancakes, 17–18
  Camp Ivanhoe French Toast, 24
  Fifty-Cent Baked Beans, 60–62
  Midge's Dinette Waffles, 29
  New Penzance Sandie Truffles, 147
Margot's Birthday Cupcakes, 131–132
Mendl's Courtesan au Chocolat, 151–152

mezcal: Motel Room Margaritas, 91
Midge's Dinette Waffles, 29
Milk-Stewed Corn on the Cob, 71
Minced Lamb Bonbons in Pastry Purses, 48
Mirin: Hot Sausage Yakitori Style, 21
molasses
  Fifty-Cent Baked Beans, 60–62
  Minced Lamb Bonbons in Pastry Purses, 48
  Nutmeg Ginger Puppy Snaps, 141
Motel Room Margaritas, 91
mushrooms
  Blackbird Pie, 109–110
  Etheline's Sautéed Wild Mushrooms, 67
  Porcine Perfection, 113
mussels: Seafood Heist Stew, 102
mustard, Dijon
  Belafonte Salad Niçoise, 63–64
  French (Dispatch) Deviled Eggs, 39
  Purloined Chicken Salad, 69
  Stargazer Picnic Potato Salad, 57

naan bread
  Gurdwara Lentil Soup, 72
  Veggie Tikka Masala, 124
navy beans: Fifty-Cent Baked Beans, 60–62
New Penzance Sandie Truffles, 147
Nutmeg Ginger Puppy Snaps, 141

oats
  Hayricks, 139
  Oatmeal to Die For, 13
olives
  Belafonte Salad Niçoise, 63–64
  Purloined Chicken Salad, 69
  Roasted Duck Breast with Olives, 116
Omelette à la Policier, 23
orange bitters: Henry's Concentration, 85
orange juice: Deconstructed TV Dinner, 107–108
Out-of-this-World Spareribs and Ziti, 119
oysters: The Oyster Shot, 81

Pancakes, Birthday Party, 17–18
panko breadcrumbs: Shrimp Patties with Wasabi Aioli, 35
Parmesan cheese
- Cubby's Perfect Grilled Cheese, 47
- Goose Grackles, 43
- Out-of-this-World Spareribs and Ziti, 119

party themes
- The Awesome Watch Party, 154
- A Birthday Celebration, 154–155
- Bountiful Sunday Brunch, 155
- Date Night, 156
- Independence Day, 156
- A Joyeux Noël Eve, 155
- A Sporting Spread, 156

pasta: Out-of-this-World Spareribs and Ziti, 119
peanuts: Private Compartment Savoury Snacks, 51
pears: Porcine Perfection, 113
peas: Blackbird Pie, 109–110
pecans
- Butterscotch Sundae, 145–146
- Camp Ivanhoe French Toast, 24
- New Penzance Sandie Truffles, 147

Pecorino Romano cheese: Out-of-this-World Spareribs and Ziti, 119
pepper jack cheese: Hot Sausage Yakitori Style, 21
pickles: Stargazer Picnic Potato Salad, 57
pineapple juice: Sweet Lime Mocktail, 89
pine nuts
- Cubby's Perfect Grilled Cheese, 47
- Minced Lamb Bonbons in Pastry Purses, 48

pistachios: Baked Apples, 136
plum tomatoes: Cerveceria Fries, 58
popcorn: Cheesy Performance Popcorn Balls, 37
Porcine Perfection, 113
pork
- Fifty-Cent Baked Beans, 60
- Hibachi Chili, 120
- Omelette à la Policier, 23
- Out-of-this-World Spareribs and Ziti, 119
- Porcine Perfection, 113

potatoes
- Belafonte Salad Niçoise, 63–64

Blackbird Pie, 109–110
Cerveceria Fries, 58
Deconstructed TV Dinner, 107–108
Stargazer Picnic Potato Salad, 57
pretzel sticks: Private Compartment Savoury Snacks, 51
Private Compartment Savoury Snacks, 51
puff pastry
Minced Lamb Bonbons in Pastry Purses, 48
Swan Lake Tartare, 40
Purloined Chicken Salad, 69

quiche: Ship-at-Sea Quiche, 27

raspberry jam: The Alpine Wonder, 129–130
red chili peppers
Seafood Heist Stew, 102
Veggie Tikka Masala, 124
ribeye steaks: Center-Cut Kobe Ribeye on the Bone, 105
rice
Gurdwara Lentil Soup, 72
Veggie Tikka Masala, 124
rice cereal squares: Private Compartment Savoury Snacks, 51
ricotta cheese: Birthday Party Pancakes, 17–18
Roasted Duck Breast with Olives, 116
Rosemary's Carrots, 55
The Royal Negroni, 93
rum
The Alpine Wonder, 129–130
The Royal Negroni, 93

salmon: Swan Lake Tartare, 40
salsa verde: Cerveceria Fries, 58
Sausage Yakitori Style, Hot, 21
scallops: Seafood Heist Stew, 102
scotch: The Mad Max, 79
Seafood Heist Stew, 102
The Secret Agent, 99
serrano peppers: Hibachi Chili, 120
sesame seeds

Goose Grackles, 43
Minced Lamb Bonbons in Pastry Purses, 48
Shrimp Patties with Wasabi Aioli, 35
shark: Grilled Jaguar Shark Steaks with Cream Sauce, 123
Ship-at-Sea Quiche, 27
shrimp
Seafood Heist Stew, 102
Ship-at-Sea Quiche, 27
Shrimp Patties with Wasabi Aioli, 35
sour cream
Deconstructed TV Dinner, 107–108
Hibachi Chili, 120
Margot's Birthday Cupcakes, 131–132
sourdough bread
Cubby's Perfect Grilled Cheese, 47
Switchboard Watercress–and–Tuna Salad Sandwich, 45
soy sauce
Etheline's Sautéed Wild Mushrooms, 67
Hot Sausage Yakitori Style, 21
Stargazer Picnic Potato Salad, 57
strawberries: Birthday Party Pancakes, 17–18
sun-dried tomatoes: Cubby's Perfect Grilled Cheese, 47
Suzy's Lake Trout Almondine, 115
Swan Lake Tartare, 40
sweetened condensed milk: Bar Journaux Flan, 135
Sweet Lime Mocktail, 89
Swiss cheese: Ship-at-Sea Quiche, 27
Switchboard Watercress–and–Tuna Salad Sandwich, 45

Tajín seasoning: Milk-Stewed Corn on the Cob, 71
tamari: Hot Sausage Yakitori Style, 21
tomatoes
Belafonte Salad Niçoise, 63–64
Boggis's Hen-Fruit Breakfast, 30
Cerveceria Fries, 58
Cubby's Perfect Grilled Cheese, 47
Gurdwara Lentil Soup, 72
Hibachi Chili, 120
Out-of-this-World Spareribs and Ziti, 119
Seafood Heist Stew, 102
Switchboard Watercress–and–Tuna Salad Sandwich, 45

Veggie Tikka Masala, 124
tomato paste
Porcine Perfection, 113
Veggie Tikka Masala, 124
tomato sauce: Seafood Heist Stew, 102
trout: Suzy’s Lake Trout Almondine, 115
tuna
Belafonte Salad Niçoise, 63–64
Switchboard Watercress–and–Tuna Salad Sandwich, 45
turkey: Deconstructed TV Dinner, 107–108

vegetable broth: Veggie Tikka Masala, 124
vegetable stock: Etheline’s Sautéed Wild Mushrooms, 67
Veggie Tikka Masala, 124
vermouth
Henry’s Concentration, 85
The Royal Negroni, 93
The Secret Agent, 99
vodka
Bottle Rocket with a Splash, 82
The The Cure (for Dog Flu), 86
The Oyster Shot, 81

walnuts
Butterscotch Sundae, 145–146
Midge’s Dinette Waffles, 29
wasabi paste: Shrimp Patties with Wasabi Aioli, 35
wheat cereal squares: Private Compartment Savoury Snacks, 51
whiskey: The Secret Agent, 99
white fish: Seafood Heist Stew, 102
white wine vinegar, Belafonte Salad Niçoise, 63–64
wine, red
Out-of-this-World Spareribs and Ziti, 119
Porcine Perfection, 113
wine, white
Deconstructed TV Dinner, 107–108
Grilled Jaguar Shark Steaks with Cream Sauce, 123
Seafood Heist Stew, 102
Worcestershire sauce
Fifty-Cent Baked Beans, 60–62
Hibachi Chili, 120

The Oyster Shot, 81

yogurt: Veggie Tikka Masala, 124

OceanofPDF.com

Quarto.com
© 2026 Quarto Publishing

First Published in 2026 by The Harvard Common Press, an imprint of The Quarto Group,
100 Cummings Center, Suite 265-D, Beverly, MA 01915, USA.
T (978) 282-9590 F (978) 283-2742

EEA Representation, WTS Tax d.o.o.,
Žanova ulica 3, 4000 Kranj, Slovenia.
www.wts-tax.si

All rights reserved. No part of this book may be reproduced in any form without written permission of the copyright owners. All images in this book have been reproduced with the knowledge and prior consent of the artists concerned, and no responsibility is accepted by producer, publisher, or printer for any infringement of copyright or otherwise, arising from the contents of this publication. Every effort has been made to ensure that credits accurately comply with the information supplied. We apologize for any inaccuracies that may have occurred and will resolve inaccurate or missing information in a subsequent reprinting of the book.

The Harvard Common Press titles are also available at discount for retail, wholesale, promotional, and bulk purchase. For details, contact the Special Sales Manager by email at specialsales@quarto.com or by mail at The Quarto Group, Attn: Special Sales Manager, 100 Cummings Center, Suite 265-D, Beverly, MA 01915, USA.

30 29 28 27 26 1 2 3 4 5

ISBN: 978-0-7603-9921-7

Digital edition published in 2026
eISBN: 978-0-7603-9922-4

Library of Congress Cataloging-in-Publication Data available.

Cover illustration and design: Heidi Peel, @heidissoup
Page Layout: Merideth Harte
Illustration: Heidi Peel, @heidissoup

This book has not been prepared, approved, or licensed by Wes Anderson, his management, his representatives, or his production company. This is an unofficial publication.

OceanofPDF.com